

DINNERLY



Cheesy Ravioli with Pesto & Marinated Tomatoes



under 20min



2 Servings

Cheese ravioli + herby pesto + juicy tomatoes = a very good time. Bonus point: It all comes together in one pot, so you'll have more time for things you'd rather do than wash dishes. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ¹
- 2 plum tomatoes
- 9 oz cheese ravioli ^{2,3}
- 4 oz basil pesto ¹

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- balsamic vinegar (or red wine vinegar)

TOOLS

- medium pot

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 48g, Carbs 43g, Protein 23g



1. Boil water & grate cheese

Bring a medium pot of **salted water** to a boil.

Finely grate **Parmesan**, if necessary.



2. Prep tomatoes & garlic

Meanwhile, halve **tomatoes** lengthwise, then chop into ½-inch pieces.

Finely chop ½ **teaspoon garlic**.



3. Marinate tomatoes

In a small bowl, stir to combine **chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **chopped tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Set aside until ready to serve.



4. Cook ravioli

Add **ravioli** to boiling **salted water** and cook, stirring occasionally, until al dente, about 4 minutes. Reserve ¼ **cup cooking water**, then drain ravioli and return to pot off heat.



5. Finish & serve

To pot with **ravioli**, add **basil pesto**, **half of the Parmesan**, and **2 tablespoons reserved cooking water**; toss to coat (if sauce is too thick, add **1 tablespoon cooking water** at a time, as needed). Season to taste with **salt** and **pepper**.

Serve **ravioli** topped with **marinated tomatoes**, **remaining Parmesan**, and a **drizzle of oil**. Enjoy!



6. Add some greens!

Serve your ravioli alongside a refreshing chopped salad. Combine chopped cucumbers, olives, and romaine lettuce, then drizzle with a red wine vinaigrette.