

DINNERLY

Lemon Burrata Ravioli

with Tomatoes, Corn, & Pesto



under 20min



2 Servings

WHAT WE SEND

- 9 oz lemon-herb burrata ravioli ^{1,3,7}
- 6 oz grape tomatoes
- 2½ oz corn
- 2 oz basil pesto ⁷

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- large skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

Cut tomatoes in half. In a large skillet, combine ravioli (if stuck together, gently pull apart only if possible without tearing), tomatoes, and ½ cup water.



2. Cook pasta

Bring to a simmer over medium-high heat. Cover skillet and lower heat to medium-low. Cook pasta, shaking skillet occasionally to prevent sticking, until al dente, about 3 minutes.



3. Finish & serve

Uncover skillet and add corn; increase heat to medium-high. Continue cooking, swirling skillet frequently, until liquid has reduced into a creamy sauce that coats pasta, 2–4 minutes. Remove from heat and stir in pesto; season to taste with salt and pepper. Enjoy!



4.



5.



6.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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