

# DINNERLY

## Creamy Miso Lemon-Burrata Ravioli with Corn & Scallions



under 20min



2 Servings

#### WHAT WE SEND

- 9 oz lemon-herb burrata ravioli <sup>1,3,7</sup>
- 2½ oz corn
- 0.63 oz miso paste <sup>6</sup>
- 1 oz cream cheese <sup>7</sup>
- 2 scallions
- ½ oz tamari soy sauce <sup>6</sup>

#### WHAT YOU NEED

- sugar

#### TOOLS

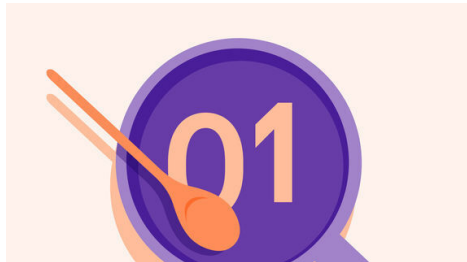
- large skillet

#### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

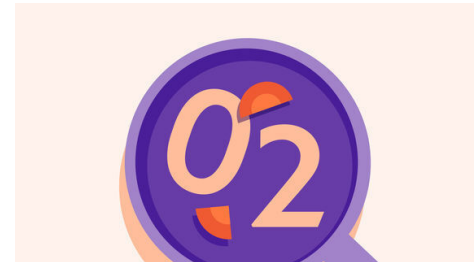
#### NUTRITION PER SERVING

Calories 0kcal



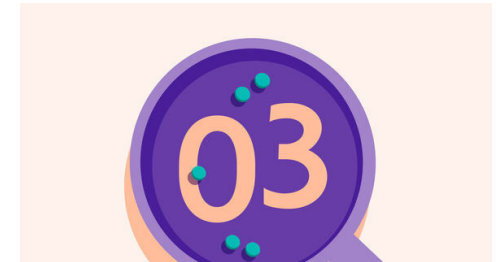
#### 1. Prep ingredients

Trim **scallions**, then thinly slice.



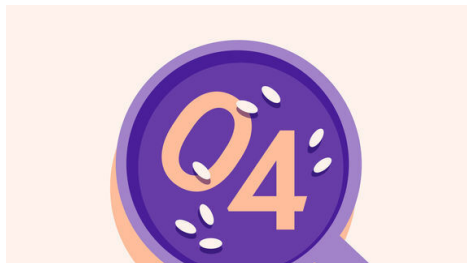
#### 2. Prep ravioli

In a large skillet, whisk together **miso**, **cream cheese**, **1½ teaspoons tamari**, **1 teaspoon sugar**, and **½ cup water** until miso and cream cheese are dissolved. Add **ravioli** to skillet (if stuck together, gently pull apart only if possible without tearing). Bring to a simmer over medium-high heat.



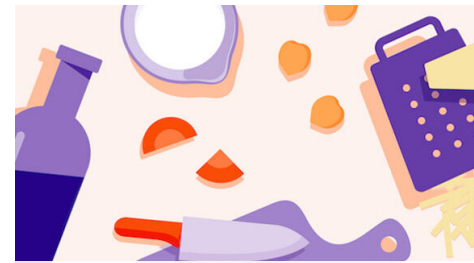
#### 3. Cook corn

Cover skillet and lower heat to medium-low. Cook **ravioli**, shaking skillet occasionally to prevent sticking, until al dente, about 3 minutes. 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.



#### 4. Serve

Remove **ravioli** from heat and stir in **scallions**. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!