

DINNERLY



One-Pot Pizza Gluten Free-Ravioli with Fontina



20-30min



2 Servings

What do you get when you take cheesy gluten-free ravioli, top them with tomato sauce, and layer on melty fontina cheese? One-pot pizza ravioli, of course! We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 9 oz gluten free cheese ravioli ^{1,2}
- ¼ oz granulated garlic
- ¼ oz Italian seasoning
- 8 oz tomato sauce
- 2 oz shredded fontina ²

WHAT YOU NEED

- olive oil
- butter ²
- sugar
- kosher salt & ground pepper

TOOLS

- medium (10") ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 48g, Carbs 59g, Protein 26g



1. Prep veggies

Preheat broiler with a rack in the top position.

Core and finely chop **tomatoes**.



2. Brown & cook ravioli

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **ravioli** in an even layer and cook, without stirring, until golden-brown on the bottom, 1–2 minutes. Carefully add **½ cup water** and immediately cover; cook until tender, about 5 minutes (add another **¼ cup water**, if needed). Transfer to a plate and cover to keep warm.



3. Make tomato sauce

Heat **2 tablespoons oil** in same skillet over medium. Add **½ teaspoon granulated garlic** and **1 teaspoon Italian seasoning**; cook until fragrant, 1–2 minutes. Add **chopped tomatoes, tomato sauce**, and **2 tablespoons water**; cook over medium-high, stirring occasionally, until tomatoes are softened, 4–5 minutes.



4. Finish sauce & broil

Remove skillet with **sauce** from heat, then stir in **1 tablespoon butter** and **½ teaspoon sugar**. Season to taste with **salt** and **pepper**. Return **ravioli** to skillet and stir gently to combine. Top with **shredded fontina**.

Broil on top oven rack until cheese is melted and bubbling, about 2 minutes (watch closely as broilers vary).



5. Serve

Let **pizza ravioli** rest 5 minutes before serving. Season with **a few grinds of pepper**, if desired. Enjoy!



6. Make it meaty!

Craving some extra protein? Check out our handy protein packs! Brown some beef as the start to your tomato sauce in step 3, or top your tortelloni with a grilled chicken breast.