



Saucy Gluten Free-Ravioli

with Ricotta & Pine Nut-Parmesan Broccoli

 30-40min  2 Servings

We're taking cheesy gluten free ravioli to the next level, thanks to a rustic homemade tomato sauce and creamy ricotta cheese. The result is a saucy rich stuffed pasta dish worthy of your finest red checkered table cloth. Roasted broccoli tossed with Parmesan and pine nuts is the perfect side to complete this old-school Italian-American-inspired dinner.

What we send

- garlic
- ½ lb broccoli
- 1 yellow onion
- 14½ oz can whole peeled tomatoes
- ¾ oz Parmesan ²
- ½ oz pine nuts ³
- 9 oz gluten free cheese ravioli ^{1,2}
- 4 oz ricotta ²

What you need

- olive oil
- kosher salt & ground pepper
- butter ²
- sugar
- white wine vinegar (or red wine vinegar)

Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 58g, Carbs 73g, Protein 33g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely chop **1 teaspoon garlic**. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Finely chop **1 cup onion**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Finely grate **Parmesan**, if necessary.



4. Make dressing

In a medium bowl, whisk to combine **1 tablespoon each of oil and vinegar**; season to taste with **salt** and **pepper**. Reserve dressing for step 6.



2. Make tomato sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped onions** and **a pinch of salt**. Cook, stirring, until softened and golden, 2-3 minutes. Add **chopped garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **tomatoes**, **¾ cup water**, **2 tablespoons butter**, and **a pinch of sugar**. Cook until water is reduced and sauce is slightly thickened, about 5 minutes.



5. Cook ravioli

Gently break apart any **ravioli** that are stuck together. Stir ravioli into skillet with **tomato sauce**. Cover and cook, stirring occasionally, until ravioli are al dente, 3-4 minutes.



3. Roast Parmesan broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**. Sprinkle with **half of the Parmesan**, then season with **salt** and **pepper**. Roast on center oven rack for 5 minutes, then carefully sprinkle **pine nuts** over top. Continue to roast on center oven rack until broccoli is tender, Parmesan is lightly browned, and pine nuts are toasted, about 2 minutes (watch closely).



6. Finish & serve

Season **ricotta** directly in the container with **pepper**. Add **Parmesan, broccoli, and pine nuts** to bowl with **reserved dressing**; toss to combine. Spoon **a few dollops of ricotta** over **ravioli**, and serve with **broccoli** alongside. Serve **remaining Parmesan** on the side for topping, if desired. Enjoy!