

# DINNERLY



## Lemon-Burrata Ravioli with Pesto

Corn & Burst Grape Tomatoes



under 20min



2 Servings

You asked for an elevated pasta with summer vibes and we delivered.  
We've got you covered!

### WHAT WE SEND

- 4 oz grape tomatoes
- 9 oz lemon-herb burrata ravioli <sup>1,2,3</sup>
- 2½ oz corn
- 2 oz basil pesto <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- medium skillet with lid

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 450kcal, Fat 20g, Carbs 52g, Protein 20g



#### 1. Prep ingredients

Cut **tomatoes** in half.

In a medium skillet, combine **tomatoes**, ½ **cup water**, and **a pinch each of salt and pepper**. Bring to a simmer over medium-high heat and cook until tomatoes start to soften, 2–3 minutes.



#### 2. Cook pasta

Add **ravioli** (if stuck together, gently pull apart only if possible without tearing). 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 and coats ravioli, 2–4 minutes. Remove from heat and stir in **pesto**; season to taste with **salt** and **pepper**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!