

DINNERLY



ONE SKILLET

PICKY EATER
PROOF

Tomato Pesto Ravioli with Parmesan



30min



2 Servings

How does one improve upon ravioli, when they're already tender, cheesy, chewy morsels of pure deliciousness? In this one-skillet dinner, we're turning up the heat—literally. Think: Crisp, broiled pasta pillows coated in a caramelized tomato sauce, then finished with a drizzle of creamy pesto. Mission accomplished. We've got you covered!

WHAT WE SEND

- 1 pkg cheese ravioli ^{1,3,7}
- 4 oz basil pesto ⁷
- 8 oz marinara sauce

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- box grater or microplane
- medium ovenproof skillet
- aluminium foil

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 800kcal, Fat 51g, Carbs 60g, Protein 23g



1. Prep ingredients

Heat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Carefully separate any **ravioli** that are stuck together.



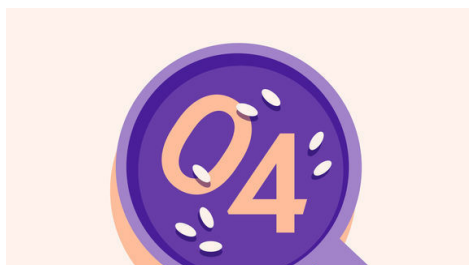
2. Make sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Transfer **1 teaspoon chopped garlic** to skillet and cook until fragrant, about 30 seconds. Add **¼ cup of the tomato paste** to skillet, then cook, stirring, until tomato paste is brick-red, about 1 minute. Stir in **1½ cups water** and **1 teaspoon sugar**. Bring to a boil, whisking until smooth. Remove from heat.



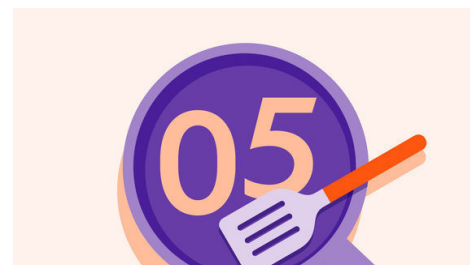
3. Add ravioli & pesto

Stir **2 tablespoons of the pesto** into sauce; season with **1 teaspoon salt** and **a few grinds of pepper**. Fold in **ravioli** and **1 tablespoon of the Parmesan**. Cover skillet with foil.



4. Bake ravioli

Transfer skillet to upper oven rack and bake until **ravioli** is tender, about 15 minutes.



5. Finish & serve

Remove skillet from oven and discard foil; turn oven to broil. Sprinkle **remaining Parmesan** over **ravioli**. Return skillet to top oven rack and broil until cheese is melted and browned in spots, 2–3 minutes (watch closely). Drizzle with **remaining pesto**, as desired. Let stand 5 minutes before serving. Enjoy!



6. That's so cheesy!

Layer your ravioli in the skillet with slices of mozzarella before baking in step 4. You think this is a crowdpleaser now, but wait until everyone sees that Dinnerly cheese-pull.