

# DINNERLY



## Gluten Free-Ravioli Enchilada Bake with Corn & Sour Cream



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this ravioli enchilada bake? Personally, we'd choose B. This dish requires absolutely no prepwork—cook the gluten-free ravioli, stir the sauce together, add shredded cheese, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 9 oz gluten free cheese ravioli <sup>1,2</sup>
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- 1 pkt vegetable broth concentrate
- 2½ oz corn
- 2 oz shredded cheddar-jack blend <sup>2</sup>
- 1 oz sour cream <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour (or gluten-free alternative)
- vinegar of your choice

### TOOLS

- large saucepan
- medium 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 770kcal, Fat 48g, Carbs 61g, Protein 26g



#### 1. Cook ravioli

Preheat oven to 450°F with a rack in the center.

Bring a large saucepan of **salted water** to a boil. Add **ravioli** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until nearly al dente, 2–3 minutes. Drain ravioli; toss with **1 teaspoon oil**.



#### 2. Start sauce

Meanwhile, in a medium ovenproof skillet, whisk together **Tex-Mex spice** and **3 tablespoons each of flour and oil**. Cook over medium heat, whisking constantly, until aromatic, 1–2 minutes. Add **2 tablespoons tomato paste**; cook, stirring constantly, until slightly darkened, about 1 minute. Slowly whisk in **2 cups water**; bring to a boil over high heat.



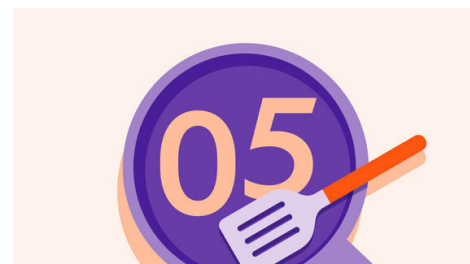
#### 3. Finish sauce

Whisk in **broth concentrate**; lower heat to medium. Cook, whisking occasionally, until sauce is lightly thickened, 3–5 minutes. Stir in **1 teaspoon vinegar**; season to taste with **salt and pepper**.



#### 4. Bake ravioli

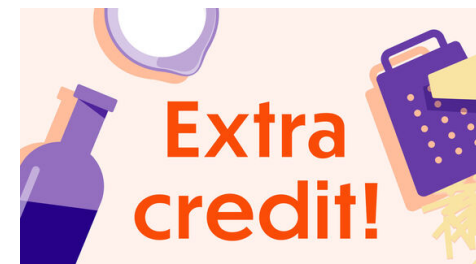
Add **ravioli** and **corn**; gently fold until evenly coated. Spread in an even layer; sprinkle with **cheese**. Bake on center oven rack until cheese is melted and lightly browned, 5–7 minutes. Let rest for 5 minutes.



#### 5. Prep sour cream & serve

In a small bowl, thin **sour cream** with **1 teaspoon water** at a time until it drizzles from a spoon.

Serve **ravioli enchilada bake** drizzled with **sour cream**. Enjoy!



#### 6. Check us out!

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