

DINNERLY



One-Pot Gluten-Free Ravioli Florentine with Marinara & Fontina



20-30min



2 Servings

The ideal dinner date would be gorgeous, agreeable, appealingly cheesy, a little saucy, and without a lot of baggage (i.e. a ton of dishes to clean up afterward). Oh look, we found your perfect match. We've got you covered!

WHAT WE SEND

- 9 oz gluten free cheese ravioli ^{1,2}
- 8 oz tomato sauce
- ¼ oz Italian seasoning
- 5 oz baby spinach
- 2 oz shredded fontina ²

WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- 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

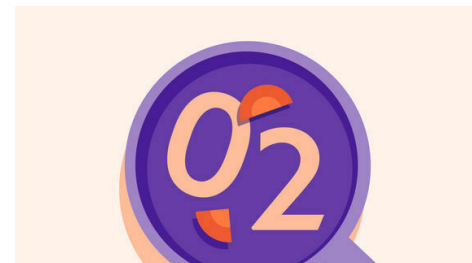
Calories 680kcal, Fat 42g, Carbs 57g, Protein 26g



1. Prep & cook ravioli

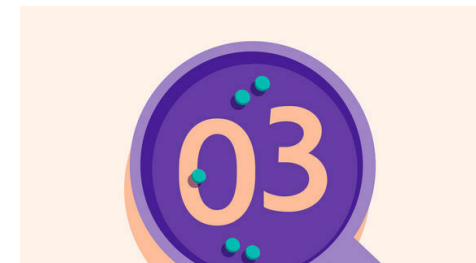
Finely chop 2 **teaspoons garlic**.

Heat 2 **tablespoons oil** in a medium ovenproof skillet over medium-high. Add **ravioli** in a nearly even layer; cook, without stirring, until golden-brown on the bottom, 2–3 minutes. Carefully add ½ **cup water**, then immediately cover. Cook until tender, about 5 minutes (reduce heat if browning too quickly). Transfer to a plate; wipe out skillet.



2. Cook marinara sauce

Heat **chopped garlic** and 1 **tablespoon oil** in same skillet over medium-high. Cook, stirring, until fragrant, about 1 minute. Stir in **tomato sauce**, ½ **cup water**, 1 **teaspoon Italian spice**, and ½ **teaspoon sugar**; bring to a boil. Season to taste with **salt** and **pepper**. Reduce heat to medium-low and simmer until slightly reduced, about 5 minutes.



3. Add spinach & ravioli

Preheat broiler with a rack in the top position.

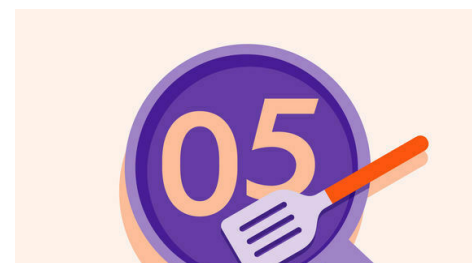
To skillet with **marinara sauce**, stir in **spinach** and **ravioli**; cook, stirring, until ravioli are coated and spinach is wilted, 1–2 minutes. Remove from heat; season to taste with **salt** and **pepper**.



4. Broil & serve

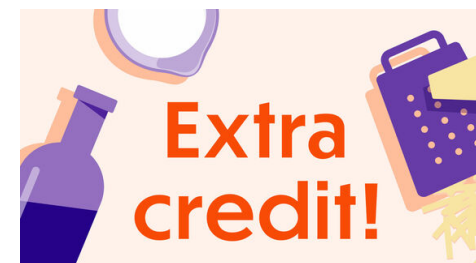
Top **ravioli** with **cheese**. Broil on top oven rack until melted and browned in spots, 2–3 minutes (watch closely as broilers vary).

Serve **ravioli florentine** garnished with a **few grinds of pepper**, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!