

DINNERLY



Skillet Tomato Ravioli with Pesto



30min



2 Servings

Ravioli has everything going for it. It's soft and pillowy and satisfying and everyone likes it. What do you get for the pasta that already has everything? A drizzle of creamy pesto and some time baking in the oven. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- ¾ oz piece Parmesan ⁷
- 1 pkg cheese ravioli ^{1,3,7}
- tomato paste (use ¼ cup)
- 4 oz basil pesto ⁷

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. Add **chopped garlic** to skillet and cook until fragrant, about 30 seconds. Add **¼ cup of the tomato paste** and 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 (watch closely as ovens vary).



5. Broil & serve

Remove skillet from oven and discard foil; switch oven to broil. Sprinkle **remaining Parmesan** over **ravioli**. Return 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. Make it extra cheesy!

If you're into extra cheesy things, go ahead and layer your ravioli with slices of mozzarella (or whatever other melty cheese you have on hand) before baking in step 4. If you think this is a crowdpleaser now, just wait until everyone sees that Dinnerly cheese-pull.