

# DINNERLY



## Cheese Ravioli with Pesto Sauce & Fresh Tomato



under 20min



2 Servings

We're taking inspiration tonight from an iconic Italian classic—Caprese salad. The thing about Caprese salad is...it's not dinner. Are we right? But, when you combine all of its ingredients with big pillows of stuffed ravioli, suddenly Dinnerly is upon you in no time. We've got you covered!

## WHAT WE SEND

- 2 plum tomatoes
- garlic (use 1 medium clove)
- ¾ oz piece Parmesan <sup>7</sup>
- 1 pkg cheese ravioli <sup>1,3,7</sup>
- 4 oz basil pesto <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- olive oil

## TOOLS

- medium pot
- box grater
- colander

## 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 720kcal, Fat 47g, Carbs 51g, Protein 23g



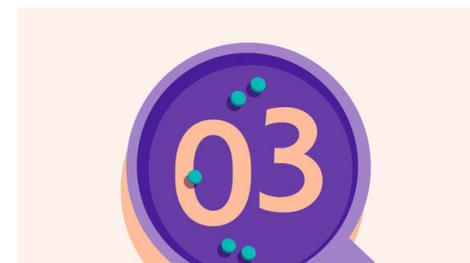
### 1. Boil water

Bring a medium pot of **salted water** to a boil.



### 2. Prep ingredients

Meanwhile, halve **tomatoes** lengthwise, then cut crosswise into ½-inch pieces. Peel and finely chop ½ **teaspoon garlic**. Coarsely grate **Parmesan** on the large holes of a box grater.



### 3. Marinate tomatoes

In a small bowl, stir to combine **chopped garlic**, **1 teaspoon vinegar**, and **1 tablespoon oil**. Add **tomatoes** and toss to coat. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



### 4. Cook ravioli

Add **ravioli** to boiling water and cook, stirring occasionally, until al dente, about 4 minutes. Reserve ¼ **cup cooking water**, then drain ravioli.



### 5. Finish & serve

Return **ravioli** to pot, then add **pesto**, **half of the Parmesan**, and **2 tablespoons of the reserved cooking water**; toss to coat. (Add **1 tablespoon reserved cooking water** at a time, if sauce is thick.) Season to taste with **salt** and **pepper**. Serve **ravioli** topped with **marinated tomatoes**, **remaining Parmesan**, and a **drizzle of oil**. Enjoy!



### 6. Add some greens!

Serve a refreshing chopped salad on the side by combining chopped cucumbers, olives, and romaine lettuce drizzled with a red wine vinaigrette.