

DINNERLY



Garlic Knot Cheese Ravioli with Marinara Dipping Sauce

 20-30min  2 Servings

Dive in with your hands and dunk every bite in rich marinara. Or, dig in with a fork for a cheesy pull of stuffed pasta tossed in garlic-butter. We've got you covered!

WHAT WE SEND

- 1 pkg cheese ravioli ^{1,3,7}
- garlic (use 2 large cloves)
- 1 pkg mozzarella ⁷
- 1 oz scallions
- 1 can tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- butter ⁷

TOOLS

- large saucepan
- colander
- box grater
- medium ovenproof skillet

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 700kcal, Fat 44g, Carbs 50g, Protein 24g



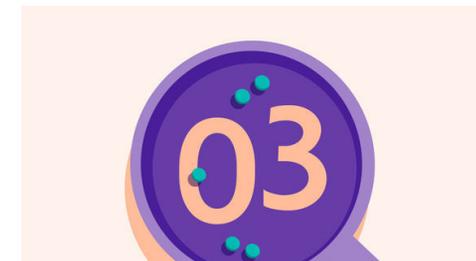
1. Cook ravioli

Bring a large saucepan of **salted water** to a boil. Add **ravioli** to boiling water and cook, stirring occasionally, until barely al dente, 3–4 minutes. Drain ravioli, then return to pot and toss with **1 teaspoon oil** to prevent sticking.



2. Prep ingredients

Meanwhile, peel and finely chop **2 teaspoons garlic**. Coarsely shred **mozzarella** on the large holes of a box grater. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.



3. Make marinara sauce

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **scallion whites** and **½ teaspoon of the garlic**; cook until fragrant, about 30 seconds. Add **tomato sauce**, **2 tablespoons water**, and **a pinch of sugar**; season with **salt** and **pepper**. Bring to a boil; transfer to a small bowl and cover to keep warm. Set aside until ready to serve. Wipe out skillet.



4. Make garlic butter sauce

Preheat broiler with top rack 6 inches from heat source. Melt **2 tablespoons butter** in same skillet over medium heat. Add **remaining 1½ teaspoons garlic**; cook until fragrant, about 30 seconds. Remove from heat. Add **ravioli** and toss to coat; season with **salt** and **pepper**.



5. Broil ravioli & serve

Sprinkle **mozzarella** over top. Broil on top oven rack until **cheese** is melted and golden, 1–3 minutes (watch closely as broilers vary). Sprinkle **garlic knot cheese ravioli** with **remaining scallions**. Serve **marinara sauce** spooned over top or on the side for dipping. Enjoy!



6. Prego!

Top with fresh parsley or torn basil before serving for a bright pop!