



## Tomato Basil Skillet Ravioli

with Creamy Parmesan Spinach Salad



20-30min



2 Servings

A fresh take on ravioli, this one-skillet dish is a weeknight dinner delight. It's quick to prepare, easy to clean up, and serves up a bright pomodoro flavor. We combine cheese ravioli with fresh basil, fragrant garlic, whole peeled tomatoes, and fresh ricotta. Then it is baked until golden brown and bubbly.



## What we send

- garlic (use 1 large cloves)
- 1 can whole peeled tomatoes
- ¼ oz fresh basil
- ¾ oz piece Parmesan <sup>7</sup>
- 1 pkt sour cream <sup>7</sup>
- 1 pkg cheese ravioli <sup>1,3,7</sup>
- 3 oz baby spinach
- 1 container ricotta <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar )

## Tools

- box grater or microplane
- medium skillet (10 inches)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### 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 750kcal, Fat 47g, Carbs 55g, Proteins 27g



## 1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Using kitchen shears, cut **tomatoes** in the can until finely chopped. Pick leaves from **half of basil stems**. Stack basil leaves, then roll like a cigar and thinly slice into ribbons, discarding stems. Finely grate **Parmesan**.



## 4. Cook ravioli

To skillet with **sauce**, add **ravioli** and **½ cup water**, and stir to combine. Increase heat to medium-high; bring back to a boil. Once boiling, reduce heat to medium-low, and cook, stirring occasionally, until ravioli is tender, 4-5 minutes.



## 2. Start sauce

In a medium skillet combine **tomatoes**, **chopped garlic**, **2 tablespoons oil**, **half of the sliced basil**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over medium-high. Reduce heat to medium and simmer until slightly reduced, 2-3 minutes.



## 5. Make salad

Add **half of the Parmesan** and **all of the spinach** to the bowl with the **dressing**, and toss to combine.



## 3. Make dressing

While **sauce** simmers, in a medium bowl, whisk to combine **sour cream**, **1 tablespoon each of oil and vinegar**, **a pinch of salt**, and **a few grinds of pepper**.



## 6. Finish & serve

Top **ravioli** with **remaining sliced basil**, **Parmesan**, and a few dollops of **ricotta**. Serve **tomato basil skillet ravioli** alongside **salad**. Enjoy!