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. Arewerite? 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 [7]
- 1 pkg cheese ravioli [1,3,7]
- 4 oz basil pesto [7]

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

TOOLS
- medium pot
- box grater

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, Proteins 23g

### 1. Boil water
Bring a medium pot of **salted water** to a boil.

2. Prep ingredients
Meanwhile, halve **tomatoes** lengthwise, then cut into ½-inch pieces. Finely chop **½ teaspoon garlic**. Coarsely grate **Parmesan** on the large holes of a box grater.
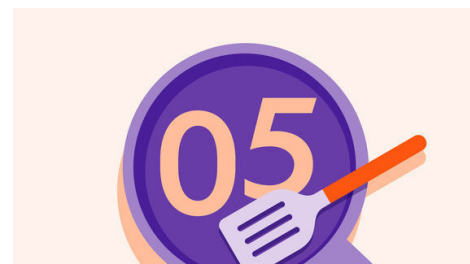
3. Marinate tomatoes
In a small bowl, stir to combine **chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **tomatoes** and toss to coat. Season to taste with **salt** and **pepper**. Set aside until ready to serve.
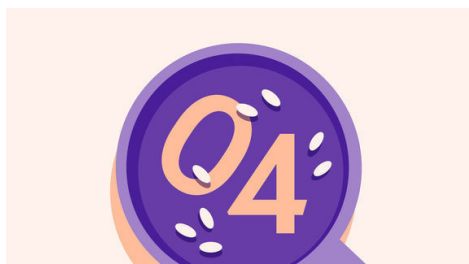
4. Cook ravioli
Add **ravioli** to boiling water and cook, stirring occasionally, until al dente, about 4 minutes. Reserve **¼ cup cooking water**, then drain ravioli.

5. Finish & serve
Return **ravioli** to pot, then add **basil pesto**, **half of the Parmesan**, and **2 tablespoons of the reserved cooking water**; toss to coat. (If sauce is thick, add 1 tablespoon reserved cooking water at a time, as needed) Season to taste with **salt** and **pepper**. Serve **ravioli** topped with **marinated tomatoes, remaining Parmesan**, and **a drizzle of oil**. Enjoy!
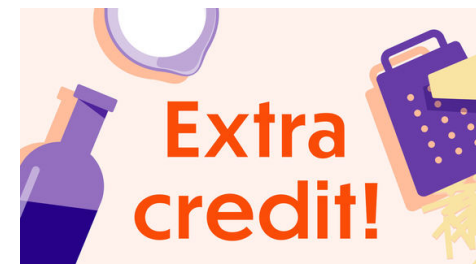
6. Add some greens!
Extra credit!

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