

# DINNERLY



## Cheese Ravioli with Pesto Sauce & Fresh Tomato



under 20min



2 Servings

Tonight we're taking inspiration from an iconic Italian classic—Caprese salad. The thing about Caprese salad is... it's not dinner. Arewrite? 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
- 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
- olive oil
- balsamic vinegar (or red wine vinegar)

#### 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 670kcal, Fat 42g, Carbs 38g, Proteins 26g



#### 1. Boil water

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



#### 2. Prep ingredients

Meanwhile, halve **tomatoes** lengthwise, then chop 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 **chopped 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!

Serve your ravioli alongside a refreshing chopped salad. Combine chopped cucumbers, olives, and romaine lettuce, then drizzle with a red wine vinaigrette.