

# DINNERLY

## **Creamy Tomato-Basil Ravioli** with Peas



under 20min



2 Servings

#### WHAT WE SEND

- ¼ oz fresh basil
- 8 oz can tomato sauce
- ¾ oz piece Parmesan <sup>7</sup>
- garlic
- 1 pkt cream cheese <sup>7</sup>
- 1 pkg cheese ravioli <sup>1,3,7</sup>
- 2½ oz peas

#### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

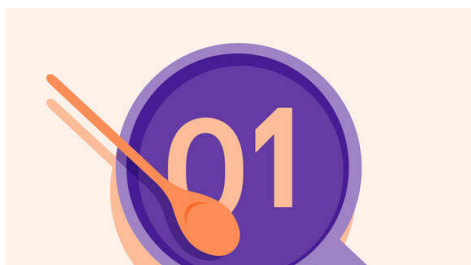
#### TOOLS

- 10" skillet

#### ALLERGENS

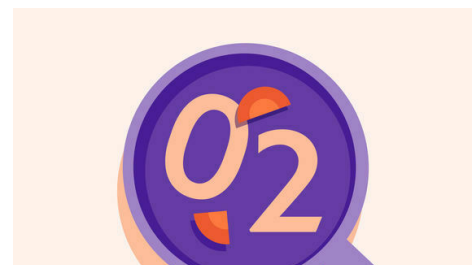
Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING



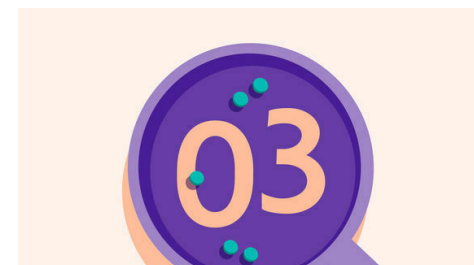
#### 1. Prep ingredients

Finely chop 1 teaspoon garlic. Pick basil leaves from stems (discard stems), wrap in a damp towel and reserve for step 4. Finely grate Parmesan.



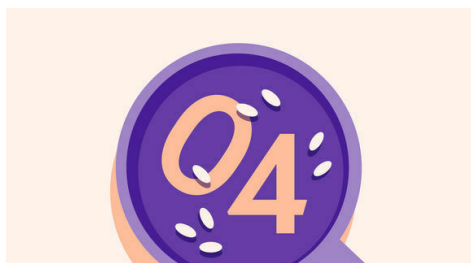
#### 2. Build sauce

Heat 1 tablespoon oil in a medium skillet over medium-high. Cook garlic until fragrant, about 30 seconds. Add tomato sauce, 1 cup water, ½ teaspoon salt and a pinch each pepper and sugar; bring to a boil.



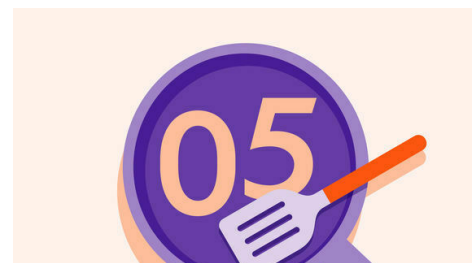
#### 3. Cook tortelloni

Stir ravioli into skillet. Reduce heat to medium-low and cook, stirring occasionally to prevent pasta from sticking, until pasta is al dente, about 3 minutes.



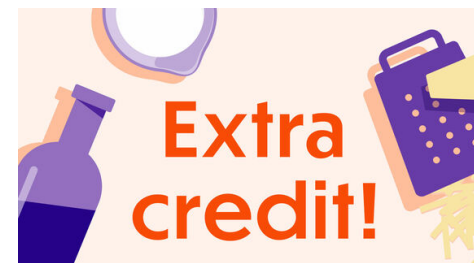
#### 4. Add peas

Add peas and cream cheese to skillet. Cook, stirring, until peas are heated through and cream cheese melted into sauce, about 2 minutes. Stack basil leaves, roll like a cigar and thinly slice then stir into skillet. Season sauce to taste with salt and pepper.



#### 5. Finish & serve

Top ravioli with some of the grated Parmesan and serve remaining on the side. Enjoy!



#### 6. TK

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