

DINNERLY



One-Pot Tomato Ravioli with Basil Pesto



30min



2 Servings

How does one improve upon ravioli when they're already tender, cheesy, chewy morsels of pure deliciousness? In this one-skillet dinner, we're turning up the heat—literally. Think baked pasta pillows coated in a caramelized marinara sauce, then finished with a drizzle of creamy pesto. Mission accomplished. We've got you covered!

WHAT WE SEND

- 8 oz marinara sauce
- 4 oz basil pesto ⁷
- 9 oz pkg cheese ravioli ^{1,3,7}

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

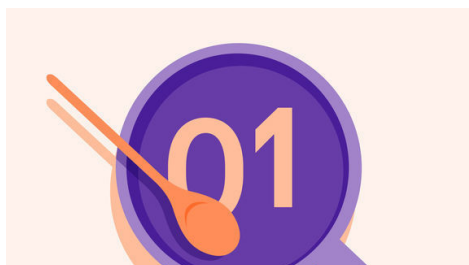
- medium ovenproof skillet

ALLERGENS

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

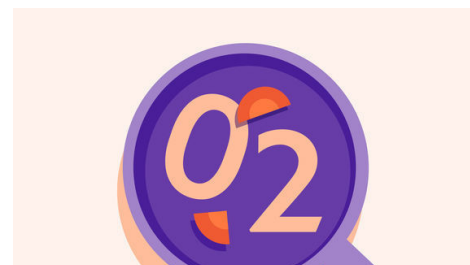
NUTRITION PER SERVING

Calories 580kcal, Fat 33g, Carbs 39g, Proteins 22g



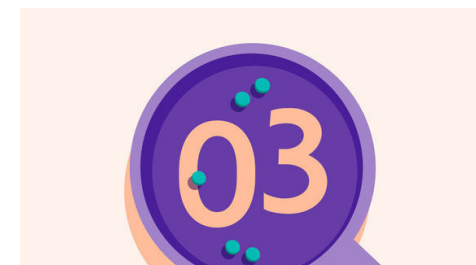
1. Preheat oven

Preheat oven to 450°F with a rack in the upper third.



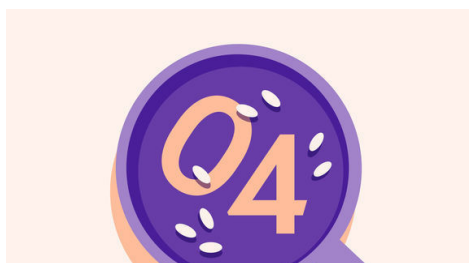
2. Make marinara sauce

In a medium ovenproof skillet, combine **marinara**, **2 tablespoons pesto**, **½ cup water**, **½ teaspoon salt**, and **a few grinds of pepper**.



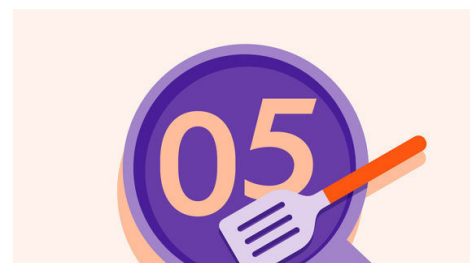
3. Add ravioli

Stir in **ravioli** (they won't be completely submerged).



4. Bake ravioli

Cover skillet with a lid or aluminum foil; bake on upper oven rack until **ravioli** is tender and **sauce** is bubbling, about 20 minutes.



5. Finish & serve

Drizzle **tomato ravioli** with **remaining pesto**, then let stand 5 minutes before serving. Enjoy!



6. That's so cheesy!

Top the ravioli with slices of mozzarella before baking in step 4. You think this is a crowdpleaser now, but wait til everyone sees that Dinnerly cheese-pull!