

DINNERLY



One-Pot Tomato Ravioli with Basil Pesto:

No chopping. No slicing. No knife required!



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this one-pot tomato ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just put the sauce together, add the ravioli, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 8 oz pkt marinara sauce
- 4 oz basil pesto⁷
- 9 oz pkg ravioli^{1,3,7}

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet with lid

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

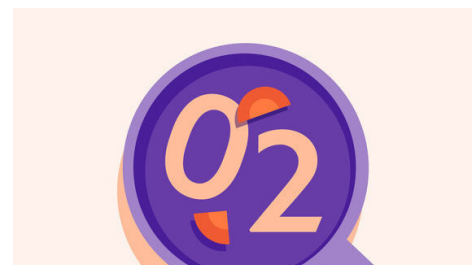
Calories 580kcal, Fat 33g, Carbs 39g, Proteins 22g



1. Make sauce

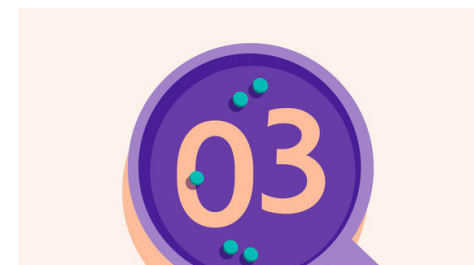
Preheat oven to 450°F with a rack in the upper third.

In a medium ovenproof skillet, combine **all of the marinara**, **2 tablespoons pesto**, **½ cup water**, **½ teaspoon salt**, and **a few grinds of pepper**. Gently stir in **ravioli** until coated in sauce (they won't be completely submerged).



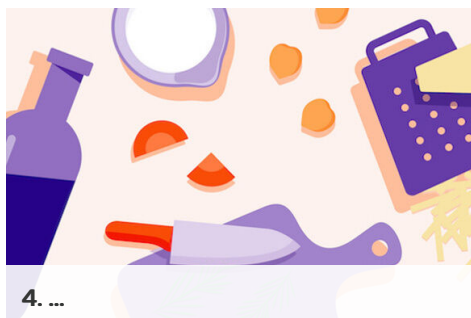
2. Bake sauce & ravioli

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



3. Finish & serve

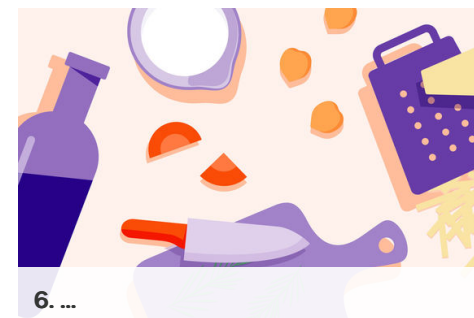
Drizzle **tomato ravioli** with **remaining pesto**, then let stand 5 minutes before serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!