



DINNERLY



ONE-POT

FAST

Garlicky Caprese Ravioli with Tomatoes, Basil & Parm

 ca. 20min  2 Servings

Caprese salad is an iconic classic for a reason—it's delicious, festive, and the colors of Italian cheese, green basil, and juicy red tomatoes rep the Italian flag! The thing about caprese salad is...it's not dinner. Are we right? But, when you combine the caprese ingredients with big pillows of stuffed ravioli, suddenly Dinnerly is upon you in no time. We've got you covered!

WHAT WE SEND

- plum tomatoes
- garlic
- fresh basil

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- box grater or microplane
- colander

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 560.0kcal, Fat 31.0g, Proteins 18.0g, Carbs 51.0g



1. Boil water

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



2. Prep ingredients

Halve **tomato** lengthwise, then cut into ½-inch pieces. Peel and finely chop **1 teaspoon garlic**. Coarsely grate **Parmesan** using the large holes of a box grater.



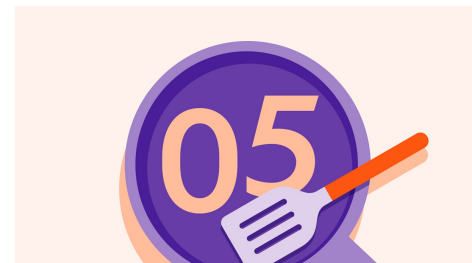
3. Marinate tomatoes

In a large bowl, stir together **tomatoes, garlic, 2 teaspoons vinegar, 2 tablespoons oil**, and a **generous pinch each salt and pepper**. Set aside to marinate.



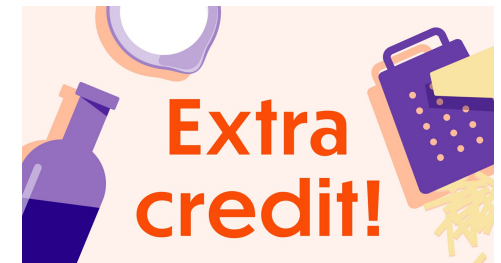
4. Cook ravioli

Add **ravioli** to boiling water and cook, stirring, until al dente, about 4 minutes. Drain well.



5. Finish ravioli & serve

Reserve **a few whole basil leaves**, then cut **remaining basil** into thin ribbons. Add **sliced basil, ravioli, and half of the Parmesan** to bowl with **tomatoes**. Toss to coat and season to taste with **salt and pepper**. Serve, topped with **whole basil leaves, remaining Parmesan, and a drizzle of oil**. Enjoy!



6. Crunch, crunch!

Toast up some breadcrumbs or panko, Italian style! Coat them in olive oil, season with salt and pepper, and toast in the oven until fragrant and golden-brown. Mix them with freshly chopped parsley and even a few red pepper flakes for a little spice. Dust them over the top of the ravioli for texture bliss!