



**FAST**

**LOW CARB**

## Warm Ravioli Salad

with Fresh and Sun-Dried Tomatoes



ca. 20min



4 Servings

Tortellini salad is a 90's throw-back, but we've riffed on that classic dish by replacing tortellini with ravioli and adding fresh and sun-dried tomatoes and spinach for an updated version that we believe will be an instant hit. It's the perfect summer meal—light but substantial—and wonderfully portable. It's perfect for a summer picnic, seeing as July is National Picnic Month! Cook, relax, an...



## What we send

- scallions
- baby spinach
- grape tomatoes
- sun-dried tomatoes <sup>17</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- colander
- large saucepan

## Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

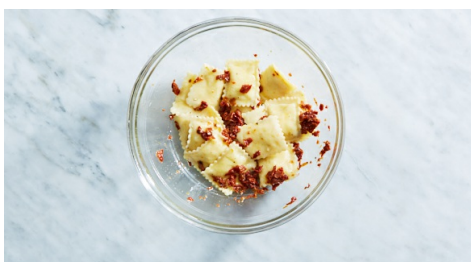
## Nutrition per serving

Calories 669kcal, Fat 46g, Carbs 30g, Proteins 38g



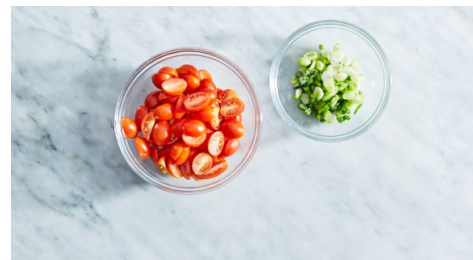
### 1. Prep sun-dried tomatoes

Bring a large pot of **salted water** to a boil. Finely chop **sun-dried tomatoes**. Transfer to a large bowl and add **3 tablespoons oil** and **½ teaspoon pepper**.



### 4. Cook ravioli

Add **ravioli** to boiling water and cook until al dente, 3-5 minutes. Drain and let cool slightly. Add to bowl with **sun-dried tomatoes**.



### 2. Prep ingredients

Halve **fresh tomatoes**, or quarter if large. Trim ends from **2/3 of the scallions** (save rest for own use), then thinly slice.



### 5. Crumble cheese

Crumble **cheese** into smaller pieces.



### 3. Make dressing

In a small bowl, combine **vinegar** and **2 tablespoons oil**. Add **scallions**.



### 6. Finish & serve

Add **fresh tomatoes** and **cheese** to **ravioli** and toss to combine. Add **spinach** and **scallion dressing**, and gently toss. Enjoy!