



Roasted Tomato Ravioli

with Garlicky Kale Salad



20-30min



4 Servings

We like it when things are simple, including dinner! This meal marries simple ingredients that bring out the best in each other. Tomatoes, thyme, and garlic are a classic, winning flavor combo. Here we use them to sauce soft, craveable cheese ravioli. We serve the ravioli alongside a hearty wilted kale salad with crispy panko that contrasts in texture and completes the dish. Cook, relax, and en...

What we send

- panko breadcrumbs ^{1,6}
- fresh thyme
- garlic
- grape tomatoes
- curly kale
- Parmesan ⁷
- cheese ravioli ^{1,3,7}

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- colander
- ovenproof skillet
- pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 59g, Carbs 73g, Proteins 22g



1. Make crispy panko

Preheat oven to 450°F with a rack in the center. Bring a large pot of **salted water** to a boil. Finely grate **Parmesan**. In a medium bowl, combine **panko**, **¼ cup oil**, **2 tablespoons of the grated Parmesan**, and **½ teaspoon each salt and pepper**. Spread in an even layer on a rimmed baking sheet. Bake until golden, 3–4 minutes. Set aside to cool. Keep oven on.



4. Roast tomatoes

In a large ovenproof skillet, combine **tomatoes**, **sliced garlic**, **thyme**, and **¼ cup oil**. Season with **salt** and **pepper**. Place in the oven to roast until tomatoes are beginning to brown, about 15 minutes.



2. Prep ingredients

Halve **tomatoes**. Peel **3 large garlic cloves**; finely chop 1 clove and thinly slice the other 2 cloves. Pick **1 tablespoon thyme leaves** (save rest for own use). Strip **kale leaves** from stems, discarding stems. Stack leaves, roll like a cigar, then thinly slice.



5. Cook ravioli

Meanwhile, add **ravioli** to the pot of boiling water and cook until al dente, 3–4 minutes. Reserve **½ cup pasta water**, then drain ravioli.



3. Prep salad

In a medium bowl, whisk **2 tablespoons vinegar** and **chopped garlic**. Add **2 tablespoons oil** in a slow, steady stream, whisking to combine. Season to taste with **salt** and **pepper**. Add **kale**. Using your hands, squeeze and toss kale until leaves wilt slightly. Set aside until ready to serve.



6. Finish & serve

Add **ravioli**, **¼ cup grated Parmesan**, and **reserved pasta water** to skillet with **roasted tomatoes**. Stir to combine and season to taste with **salt** and **pepper**. Just before serving, add **crispy panko** and **remaining Parmesan** to **kale salad**; toss to combine. Spoon **ravioli**, **tomatoes**, and **any pan sauce** in skillet into bowls and serve **kale salad** alongside. En...