



DINNERLY



FAST

LOW CALORIE

One-Pan Cheese Ravioli with Zucchini & Roasted Red Peppers

 20-30min  2 Servings

Here's a song we sing about this dish: Everybody was Kung Fu fighting, these ravioli are fast as lightning, in fact it was a little bit frightening, but you did it with expert timing. We've got you covered!

WHAT WE SEND

- garlic
- zucchini
- cheese ravioli ^{1,3,7}
- Parmesan ⁷
- roasted red pepper

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater
- 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 620kcal, Fat 36g, Carbs 52g, Proteins 21g



1. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Cut **roasted peppers** into thin strips. Coarsely grate **Parmesan** on large holes of a box grater. Trim the ends from **zucchini**, halve lengthwise, then cut into ¼-thick half moons.



2. Sauté veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **zucchini** and **garlic**; season with **¼ teaspoon salt** and a **few grinds pepper**. Cook until zucchini is golden and garlic is fragrant, about 1 minute. Add **1½ tablespoons water**, and cook until water is evaporated and zucchini is tender, 2–3 minutes. Transfer to a plate; set aside until step 4.



3. Steam ravioli

Place **ravioli**, **¼ teaspoon salt**, and **½ cup water** in the same skillet and bring to a boil. Reduce heat to medium-low, cover, and cook until ravioli are tender and water reduces to 3 tablespoons, about 4 minutes.



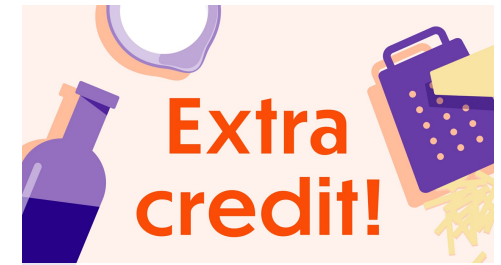
4. Finish ravioli

Remove skillet from heat. Stir in **zucchini**, **roasted peppers**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper** to taste.



5. Plate & serve

Spoon **ravioli** and **veggies** onto plates. Sprinkle as much **grated Parmesan** on top as you'd like. Enjoy!



6. Take it to the next level

This ravioli dish already has a whole lot going for it, what with the cheesy ravioli and tender zucchini and roasted red peppers and all. However, you could add a crisp side salad, loaded with your favorite fixins'.