



DINNERLY



FAST

LOW CALORIE

One-Pan Cheese Ravioli with Zucchini & Roasted Red Peppers

 20-30min  4 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

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

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.

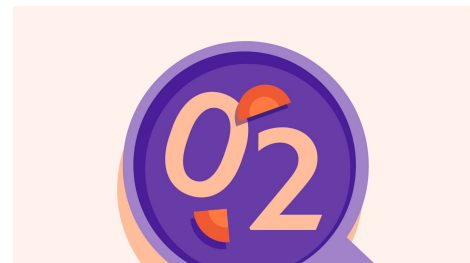
NUTRITION PER SERVING

Calories 550kcal, Fat 29g, Carbs 51g, Proteins 20g



1. Prep ingredients

Peel and finely chop **2 teaspoons 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 **1½ tablespoons oil** in a large skillet over medium-high. Add **zucchini** and **garlic**; season with **½ teaspoon salt** and **several grinds of pepper**. Cook until zucchini is golden and garlic is fragrant, 1–2 minutes. Add **2 tablespoons water** and cook until water is evaporated and zucchini is tender, 2–3 minutes. Transfer to a plate; set aside until step 4.



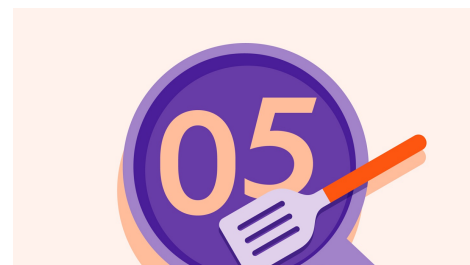
3. Steam ravioli

Place **ravioli**, **½ teaspoon salt**, and **¾ 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 ¼ cup, 4–5 minutes.



4. Finish ravioli

Remove skillet from heat. Stir in **zucchini**, **roasted peppers**, and **2 tablespoons butter**. Season to taste with **salt** and **pepper**.



5. Plate & serve

Spoon **ravioli** and **veggies** onto plates. Sprinkle as much **grated Parmesan** on top of each plate 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'.