



**FAST**

**LOW CALORIE**

## Ravioli Puttanesca Sauce

with Crispy Capers, Olives & Spinach



20-30min



4 Servings

What do you get when you combine briny capers, olives, garlic, and fresh tomatoes? The sauce dreams are made of. This wondrous combo is inspired by puttanesca, which hails from the land of Naples, Italy. The ingredients on their own are pungent and bold, but the cheese ravioli mellows out some of the assertive flavors. Finish the dish off with a good dose of chopped fresh parsley and dill for a...



## What we send

- garlic
- plum tomatoes
- cheese ravioli <sup>1,3,7</sup>
- baby spinach
- Parmesan <sup>7</sup>
- fresh dill
- fresh parsley
- pitted kalamata olives
- capers <sup>12</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater or microplane
- colander
- pot with a lid
- skillet
- potato masher or fork

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.

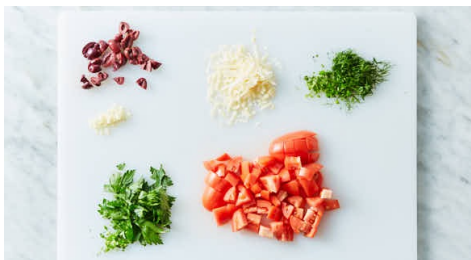
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 590kcal, Fat 34g, Carbs 51g, Proteins 19g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **tomatoes** lengthwise, then cut into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Roughly chop **olives**, removing any pits if necessary. Coarsely grate **all of the Parmesan** on the large holes of a box grater. Roughly chop **dill fronds and parsley leaves and stems** together.



### 4. Cook sauce

Add **chopped garlic** and **2 tablespoons oil** to same skillet and cook, stirring, over medium-high heat until sizzling, 1 minute. Add **chopped tomatoes, ¼ cup water, and a pinch each salt and pepper**. Bring to a simmer; cook, mashing with a potato masher or fork, until sauce is smooth and reduced to 2 cups, about 4 minutes. Season to taste with **salt and pepper**.



### 2. Fry capers

Pat **capers** dry. Heat **2 tablespoons oil** in a large skillet over medium-high. Add capers and cook, stirring occasionally, until puffed and just beginning to brown, about 3 minutes. Using a slotted spoon, transfer capers to a paper towel-lined plate. Season with **a pinch of salt**.



### 5. Boil ravioli

While **sauce** simmers, add **ravioli** to boiling water and cook, stirring, until al dente, about 4 minutes. Reserve **2 tablespoons pasta water**, then drain ravioli well.



### 3. Cook spinach




Add **spinach**, in large handfuls, to same skillet and cook, stirring, until spinach is just wilted. Season with **a pinch each salt and pepper**. Transfer spinach to a cutting board. Allow to cool slightly, then pat with paper towel to remove excess water. Rinse and dry skillet.



### 6. Finish & serve

Add **ravioli, olives, spinach, and half each of the parsley, dill, and Parmesan** to sauce; toss to coat. Stir in **1-2 tablespoons reserved cooking water** to thin sauce, if necessary. Season to taste with **salt and pepper**. Serve **ravioli puttanesca** topped with **remaining parsley, dill, and Parmesan, crispy capers, and a drizzle of oil**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**