



Tomato Basil Skillet Ravioli

with Creamy Parmesan Spinach Salad



20-30min



4 Servings

A fresh take on ravioli, this one-skillet dish is a weeknight dinner delight. It's quick to prepare, easy to clean up, and serves up a bright pomodoro flavor. We combine cheese ravioli with fresh basil, fragrant garlic, whole peeled tomatoes, and fresh ricotta. Then it is baked until golden brown and bubbly. Cook, relax, and enjoy!

What we send

- baby spinach
- garlic
- fresh basil
- canned whole-peeled tomatoes

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- medium skillet

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680.0kcal, Fat 40.0g, Proteins 58.0g, Carbs 22.0g



1. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Pick basil leaves from the stems; stack leaves, then roll like a cigar and thinly slice into ribbons. Finely grate **Parmesan**.



4. Cook ravioli

To skillet with sauce, add **1 cup water** and **ravioli**, and stir to combine. Increase heat to medium-high to bring back to a boil. Once boiling, reduce heat to medium-low, and cook, stirring occasionally, until ravioli is tender, 5-6 minutes.



2. Make the sauce

In a large skillet combine **tomatoes**, **garlic**, **3 tablespoons oil**, **1 teaspoon salt**, **a few grinds pepper**, and **half of the sliced basil**. Bring to a boil over medium-high. Reduce heat to medium and simmer until slightly reduced, 2-3 minutes.



5. Finish salad

Add **half of the Parmesan** and **all of the spinach** to the bowl with the **dressing**. Toss to combine.



3. Make dressing

While the **sauce** simmers, in a medium bowl, combine **sour cream**, **2 tablespoons oil**, **2 tablespoons vinegar**, **¼ teaspoon salt**, and **a few grinds pepper**; whisk until well combined.



6. Finish & serve

Top **ravioli** with **remaining sliced basil**, **Parmesan**, and a few dollops of **ricotta**. Serve **tomato basil skillet ravioli** alongside **salad**. Enjoy!