



Warm Pesto Ravioli Salad

with Arugula and Tomatoes



Cooking Time



4 Servings

This warm ravioli salad lets you indulge in tender, stuffed pasta while also feeling good about the fact that you're loading up with nutritious greens! Peppery arugula is folded into the still-warm ravioli, which is coated in delicious basil pesto. Strips of shaved Parmesan cheese are scattered on top along with chopped almonds for crunch. Cook, relax, and enjoy!

What we send

- plum tomatoes
- arugula
- shallot
- golden balsamic vinegar

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot

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 820.0kcal, Fat 53.0g, Proteins 24.0g, Carbs 62.0g



1. Cut tomatoes & shallot

Bring a large pot of **salted water** to a boil. While waiting for the water to boil, cut **tomatoes** into ½-inch pieces. Halve, peel, and thinly slice **all of the shallot**.



4. Cook ravioli

Add **ravioli** to boiling water. (If stuck together, gently pull apart, only if possible without tearing. Boiling water will help separate them.) Cook, stirring gently, until al dente, about 4 minutes. Drain ravioli.



2. Marinate vegetables

In a large bowl, whisk together **golden balsamic vinegar**, **2 tablespoons olive oil**, **½ teaspoon salt**, and **several grinds of pepper**. Add **tomatoes** and **shallots** and stir to combine. Set aside to marinate.



5. Dress ravioli

Add drained **ravioli** to bowl with **tomatoes and shallots**. Gently stir in **all of the pesto**. Add **arugula**, and toss gently to combine. Season to taste with **salt and pepper**.



3. Prep Parmesan & almonds

Use a vegetable peeler to shave **all of the Parmesan** into strips. Roughly chop **almonds**.



6. Serve

Serve **ravioli** topped with **shaved Parmesan** and **chopped almonds**. Enjoy!