

DINNERLY



No. 1 Creamy Spinach and Ricotta Ravioli

From our Top of the Pops range!



25 minutes



2 Servings

This recipe is from our Top of the Pops range, on our menu every week! These chart-topping hits feature your most-loved, top-rated recipes, so you can cook your all-time fave Dinnerly dishes any night you like. Our lip-smacking No. 1 Creamy Spinach and Ricotta Ravioli is guaranteed scrumminess and such a cinch to make. Toss quick-cooking ravioli through velvety, tomato-spiked sauce and serve with a crisp salad. Too easy!

WHAT WE SEND

- 1 onion
- 20g sunflower seeds
- 325g spinach and ricotta fiore ravioli ^{1,2,3,5}
- 10g Tuscan seasoning ⁴
- 50g tomato paste
- 250ml cream ³
- 50g mixed salad leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tbs olive oil
- 1 tsp white wine vinegar ⁴

TOOLS

- large saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Milk (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 745kcal, Fat 45.5g, Carbs 64.1g, Protein 19.4g



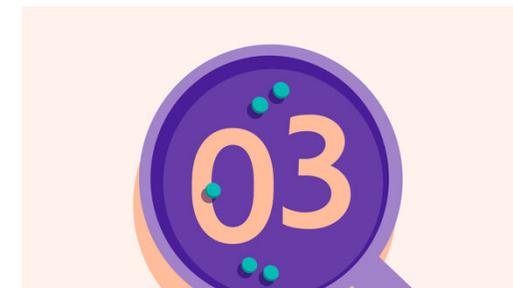
1. Toast sunflower seeds

Bring a large saucepan of salted water to the boil for the ravioli. Finely chop the **onion**. Put the **sunflower seeds** in a medium deep frypan over medium heat. Toast, tossing, for 2-3 mins until evenly golden. Remove from the pan and reserve the pan.



2. Cook ravioli

Cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Reserve **80ml (1/3 cup) cooking water**, then drain the ravioli.



3. Start sauce

Meanwhile, heat **2 tsp olive oil** in the reserved pan over medium heat. Cook the **onion**, stirring, for 3-4 mins until softened. Add the **Tuscan seasoning** and **tomato paste** and cook, stirring, for 1 min or until fragrant.



4. Finish sauce

Stir the **reserved cooking water** and **half the cream*** into the sauce and cook for 2-3 mins until slightly thickened. Add the **ravioli** (see Kitchen 101) and gently stir to coat. Remove from the heat. Taste, then season with **salt and pepper**.



5. Make salad and serve up

Combine **2 tsp olive oil** and **1 tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **salad leaves** and **sunflower seeds** and toss to coat. Divide the **ravioli** among bowls, serve with the **salad** and enjoy!



6. Kitchen 101

Handle the cooked ravioli with love and care to ensure they don't break up or burst open.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least 80%
Australian ingredients