



CREAMY tomato Ravioli

Fresh pasta pockets cooked in a creamy tomato sauce with garlic, cream cheese and sweet cherry tomatoes. All prepared together in one pan for extra convenience!



25 Minutes



4 Servings



PORK

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FROM YOUR BOX

BROWN ONION	1
CHERRY TOMATOES	2 x 200g
RED CAPSICUM	1
BABY SPINACH	60g
GARLIC CLOVES	2
PHILADELPHIA CREAM CHEESE	1 tub
TOMATO PASTE	1 sachet
RAVIOLI	2 x 350g

FROM YOUR PANTRY

oil for cooking, salt, pepper, Italian herbs,
1 chicken stock cube

COOKING TOOLS

large pan with lid

Switch up the sauce by roasting the vegetables with balsamic vinegar and olive oil. Toss together with cooked ravioli to serve.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – ravioli is replaced with GF ravioli.



1. PREPARE the INGREDIENTS

Peel and dice **onion**, quarter **cherry tomatoes**, slice **capsicum** and chop **baby spinach**. Keep separate.



2. SAUTE the ONION & GARLIC

Heat a large pan with **1-2 tbsp oil** over medium heat. Add **onion** to cook and crush in **garlic**. Cook for 3-4 minutes, season with **2 tsp Italian herbs** and **salt**.

tip If you don't have Italian herbs you can use oregano instead.



3. ADD CAPSICUM & TOMATOES

Add sliced **capsicum** and **cherry tomatoes**. Cook for 5 minutes until softened.

tip Keep some capsicum and cherry tomatoes fresh if you prefer!



4. FINISH the Sauce

Add **cream cheese** to melt. Crumble in **1 stock cube** and add **1 1/2 cup water** and **tomato paste**.



5. SIMMER the Ravioli

Add **spinach** and **ravioli**. Cover and cook for 6 minutes. Uncover and cook for further 4-5 minutes or until heated through. Gently stir occasionally.

tip Add some extra water if needed!



6. FINISH AND SERVE

Season **ravioli** and sauce to taste with **salt and pepper**. Serve at the table in shallow bowls.

tip You can top with some parmesan cheese, pine nuts or fresh basil if you have some!