



Ultimate Cheesy Tomato and Herb Ravioli

with Caprese Style Salad and Garlic Ciabatta

Veggie Ultimate 20-25 Minutes • 2 of your 5 a day

37



Tomato Passata



Red Wine Stock Paste



Garlic Clove



Ciabatta



Baby Plum Tomatoes



Balsamic Glaze



Spinach and Ricotta Ravioli



Mozzarella



Chives



Wild Rocket



Grated Hard Italian Style Cheese

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Butter

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, baking tray, kettle, bowl, colander and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Tomato Passata	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste 14)	28g	42g	56g
Garlic Clove**	1	2	2
Ciabatta 13)	1	2	2
Baby Plum Tomatoes	125g	190g	250g
Balsamic Glaze 14)	12ml	18ml	24ml
Spinach and Ricotta Ravioli** 7) 8) 13)	250g	375g	500g
Mozzarella** 7)	1 ball	1½ balls	2 balls
Chives**	1 bunch	1 bunch	1 bunch
Wild Rocket**	40g	60g	80g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml
Olive Oil for the Garlic Bread*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	490g	100g
Energy (kJ/kcal)	3189 /762	652/156
Fat (g)	36.6	7.5
Sat. Fat (g)	17.7	3.6
Carbohydrate (g)	80.6	16.5
Sugars (g)	22.1	4.5
Protein (g)	27.5	5.6
Salt (g)	5.11	1.04


Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

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Start the Tomato Sauce

Preheat your oven to 220°C/200°C fan/gas mark 7.

Pop a large saucepan on medium-high heat. Add the **passata, red wine stock paste, sugar** and **water for the sauce** (see pantry for both amounts).

Stir together and bring to the boil. Reduce the heat and gently simmer until slightly thickened, 6-8 mins.

Taste and season with **salt** and **pepper**.



Ravioli Time

Pour the **boiled water** into a saucepan with **½ tsp salt** and bring back to the boil.

Add the **ravioli** to the **water** and cook until tender, 3 mins.

Once cooked, carefully drain in a colander. Drizzle with **oil** and gently stir through to stop it sticking together.

While the **ravioli** cooks, drain and chop the **mozzarella** into 2cm chunks. Finely chop the **chives** (use scissors if easier).



Make the Garlic Ciabatta

While the **sauce** simmers, peel and grate the **garlic** (or use a garlic press).

Halve the **ciabatta** and lay onto a medium baking tray, cut-side up. Spread over the **garlic** and drizzle with the **olive oil for the garlic bread** (see pantry for amount).

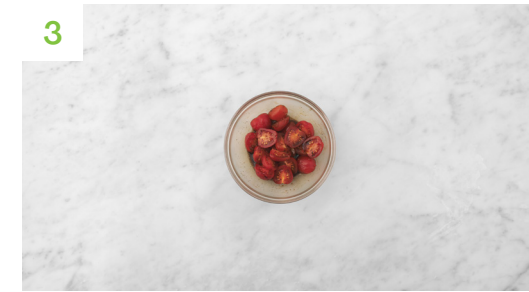
Bake the **garlic bread** on the top shelf of your oven until golden, 5-6 mins.



Finishing Touches

When everything's ready, add the **butter** (see pantry for amount) to the **pasta sauce** and stir until melted.

Stir through the **cooked ravioli** and **half** the **chives**. Add the **rocket** and **chopped mozzarella** to the **tomato salad** and toss through the **dressing**.



Dress the Tomatoes

Meanwhile, boil a full kettle.

Halve the **baby plum tomatoes**.

In a large bowl, combine the **balsamic glaze** and **olive oil for the dressing** (see pantry for amount). Season with **salt** and **pepper**.

Add the **tomatoes** to the **balsamic dressing** and toss to coat. Set aside.



Serve Up

Share your **ultimate ravioli** and **tomato sauce** between your serving bowls.

Sprinkle over the **grated hard Italian cheese** and remaining **chives** to finish.

Serve with the **Caprese style salad** and **garlic ciabatta** alongside.

Enjoy!