

Red, White & Green Ravioli

Rich, creamy and oh-so-delicious. This dinner is Italian comfort food made fresh in your own kitchen. We're serving four cheese ravioli with a trio of classic Italian sauces: tomato-basil marinara, spinach cream and a ricotta and pecorino white sauce. Served over roasted kale, it's flat out delicious.

25 Minutes to the Table

25 Minutes Hands On

2 Whisks *Easy*

Getting Organized

EQUIPMENT

Large Saucepan
Baking Sheet
Large Skillet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS

Kale
Pecorino & Ricotta Sauce
Four Cheese Ravioli
Marinara Sauce
Spinach Cream Sauce

Good to Know

Health snapshot per serving – 870 Calories, 29g Protein, 66g Carbs, 55g Fat, 31 Freestyle Points.

Lightened Up Health snapshot per serving – 610 Calories, 30g Fat, 20 Freestyle Points using half the white sauce and half the green sauce.

Family Favorite!

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Four Cheese Ravioli, Kale, Spinach, Tomatoes, Cream, Ricotta, Pecorino Romano, Parmesan, Olive Oil, Garlic, Basil, Oregano, Black Pepper, Lemon.

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1. Getting Organized

Preheat oven to 425 degrees. Bring a pot of water to boil over high heat.

2. Roast the Kale

Arrange the **Kale** in a single layer on a baking sheet. Drizzle with olive oil, toss, and lightly salt and pepper. Bake until the edges of the kale are brown but still tender in places, about 7 to 8 minutes. (Watch closely near the end so it doesn't burn.)

Turn off the heat and mix $\frac{3}{4}$ of the white **Pecorino & Ricotta Sauce** with the kale right on the baking sheet. Return the kale and sauce mixture to the still-warm oven until step 5

3. Cook the Ravioli

While the kale is cooking, add the **Four Cheese Ravioli** to the boiling water and cook until they float, about 4 minutes. Drain and set aside until step 5.

4. Heat the Sauces

While the Ravioli is cooking, bring the red **Marinara Sauce** to a boil in a large skillet over medium-high heat. Once it boils, stir well for about 15 seconds, remove from the heat and pour directly onto serving plates. Wipe out the skillet.

Bring the green **Spinach Cream Sauce** to a boil in the now empty skillet over medium-high heat. Once the sauce is boiling, stir well for about 15 seconds, remove from the heat and set aside.

5. Put It All Together

Serve the kale on top of the marinara sauce, followed by the cooked ravioli. Drizzle with the remaining white and green sauces and enjoy!

Instructions for two servings.

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