

Sweet Corn & Squash Ravioli

with Toybox Cherry Tomatoes & Basil

Our favorite way to pack a plate with veggies — or disguise them for kids? Ravioli! These pockets of fresh pasta are stuffed with sweet corn and squash and served with corn puree, juicy cherry tomatoes, and freshly chopped basil for a light, yet satisfying spin on pasta night.

Ingredients

- Sweet corn ravioli E M W
- Zucchini
- Corn
- Toybox cherry tomatoes
- Basil
- Italian cheese blend M
- Sweet corn puree M
- Garlic Parmesan butter M
- Shallot garlic confit

Allergens

E Eggs M Milk W Wheat

Supplies to Gather

- Pasta pot (4 quarts)
- Saute pan (12 inches)
- Kitchen knife & cutting board
- Pasta strainer
- Cooking spoon
- Paper towels
- Salt & pepper
- Cooking oil

Did You Know?

Corn was so valuable to the early settlers of North America that it was used as currency and traded for other products such as meat and furs.



640

Calories
Per Serving



Customer
Favorite



Not
Spicy

1 Let's Get Started!



Boil a pot of water

Season with a large pinch of salt



Rinse your fresh produce

Gently pat dry



Chef's Tip!

Chiffonade is the French word for a simple technique of slicing **basil** into thin ribbons. Stack the leaves together, then roll them into a tight cylinder. Once in a cylinder, use a sharp knife to thinly slice the leaves crosswise, then separate the ribbons of basil. This technique can be used for other herbs and flat-leaf vegetables such as Swiss chard too!



Step 2

- Dice the **zucchini** into bite-size pieces.
- Cut the **toybox cherry tomatoes** in half.
- Slice the **basil** leaves into thin strips (see **Chef's Tip**).



Step 3

- When the water is boiling, gently separate the **sweet corn ravioli** and place them into the pot. Reduce the heat to **medium** and gently stir. Cook the ravioli for 4-5 min, or until they float to the surface and reach your desired doneness. Before straining, reserve **¼ cup of pasta water**, then strain the ravioli from the pot.
- Place a large sauté pan on the stovetop, add 1-2 tbsp. of cooking oil, and set the heat to **medium**. When the oil is hot, **carefully** add the diced **zucchini**. Season with salt and pepper and cook for 3 min, stirring occasionally, then stir in the **corn**.



Step 4

- Stir in the **toybox cherry tomatoes** and the **shallot garlic confit**. Cook for 1-2 min.
- Add the **sweet corn puree** and the **garlic Parmesan butter**. Stir until the butter melts, and bring to a low simmer.
- Add the cooked **sweet corn ravioli**, then **turn off the heat**. If desired, add **spoonfuls** of the reserved **pasta water** to adjust the consistency of the sweet corn sauce.



Let's Plate! 5

Spoon the ravioli and sweet corn sauce into the center of your serving plates. Spoon the sautéed vegetables around the ravioli. Sprinkle with the **Italian cheese blend** and garnish with the thinly sliced basil chiffonade.



Please Note: When adding ingredients to a hot pan always be careful of any oil splatter. Cooking times may vary due to different appliances and temperatures.