

MAKE IT TONIGHT



warm ravioli salad with marinated cheese, apple, and tomato

This new take on pasta salad features ravioli, tomatoes, and, for an unexpected sweet crunch, diced apple.

Serves 2 to 3

Kosher salt

- 10 oz. fresh small ravioli**
- 3 cups lightly packed arugula (about 2½ oz.)**
- 1 medium unpeeled red apple, such as Honey Crisp, diced**
- ¾ cup halved cherry tomatoes, preferably multicolor**
- ½ heaping cup crumbled or cubed jarred marinated cheese packed in oil, such as feta or goat, plus 2 Tbs. oil from the jar**

1 oz. pecorino romano, finely grated (about ¼ cup); more to taste

2 Tbs. coarsely chopped fresh oregano

1 Tbs. red-wine vinegar

½ tsp. crushed red pepper flakes; more to taste

¼ tsp. granulated garlic

¼ cup pine nuts, toasted

Lemon wedges, for serving (optional)

Bring a large pot of well-salted water to a boil. Cook the ravioli according to package directions until al dente.

Meanwhile, put the arugula, apple, tomatoes, marinated cheese, oil from the jar, pecorino

romano, oregano, vinegar, pepper flakes, garlic, and ½ tsp. salt in a large bowl. Transfer the ravioli to the bowl with a slotted spoon, and toss until well combined. Season to taste with salt and pepper flakes, divide among serving bowls, sprinkle with the pine nuts, and serve with the lemon wedges, if you like. —Diana Andrews

Pair With: PROSECCO It's not sweet, but the fruitiness of Prosecco means it can work with a bit of sweetness in food. Plus, there are the refreshing bubbles to play off the cheese—and the simple fact that Prosecco is perfect for toasting a warm summer day.