

Chili-Lime Street Corn Ravioli

15 Minutes to the Table

15 Minutes Hands On

1 Whisk *Super Easy*

Street corn meets cheesy ravioli in this flavor-packed mashup. Tender four-cheese ravioli is topped with charred poblano peppers and sweet corn, all coated in a smoky ancho chili aioli. Finished with fresh cilantro, queso, and a squeeze of lime, it's bold, satisfying, and ready in just 15 minutes.

Getting Organized

EQUIPMENT

- Large Skillet
- Large Saucepan

FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

5 MEEZ CONTAINERS

- Four Cheese Ravioli
- Lime
- Poblano Peppers & Corn
- Ancho Chili Aioli
- Cilantro & Queso

Add Protein Instructions

Integrate into recipe: Prior to step 2, cook the protein according the instructions below. Slice into ½" strips (flake the salmon and leave the shrimp whole) and stir into the poblanos & corn with the aioli in step 3.

Cook protein: Lightly sprinkle the protein with salt & pepper. Heat a large skillet with 1-2 Tbsp olive oil on medium-high heat (high for steak). When the oil is hot, cook the protein until the: CHICKEN is crisp and brown, about 4 to 5 minutes per side. Let rest for 5 minutes. STEAK bottoms are brown, and sides start to color, about 4 minutes per side for medium (3 min for med-rare and 5-6 min for well done). Let rest for 5 minutes. SALMON is crisp and brown, about 4 minutes per side. Let rest for 5 minutes. SHRIMP are opaque and no longer grey in color, about 1 minute per side.

Good to Know

Health snapshot per serving – 760 Calories, 47g Fat, 68g Carbs, 22g Protein, and 25 Freestyle Points.

Lightened-up health snapshot per serving – 640 Calories, 35g Fat, 66g Carbs, and 21 Freestyle Points, by using two-thirds of the ancho chili aioli and two-thirds of the cilantro & queso in steps 3 & 4.

INGREDIENTS: Four Cheese Ravioli, Poblano Peppers, Corn, Mayonnaise, Queso Fresco, Cotija Cheese, Ancho Chili, Lime, Cilantro.



1. Get Organized

Bring a large saucepan of water to a boil.

2. Cook the Ravioli

Add the **Four Cheese Ravioli** to the boiling water and cook until the raviolis are tender and float to the top, about 4 minutes. Drain well, return to the saucepan, and cover until step 4.

3. Sear the Lime and Poblanos & Corn

While the Ravioli is cooking, heat a large skillet over medium-high heat. Slice the **Lime** in half and add both halves, cut-side-down. Cook until seared, about 3 minutes, then remove from the skillet and set aside. Do not wipe out the skillet.

Heat 1 Tbsp olive oil in the now-empty skillet. When the oil is hot, add the **Poblano Peppers & Corn** to the skillet and season with salt and pepper. Cook until the poblanos start to char, about 4 to 5 minutes. Turn off the heat and stir in the **Ancho Chili Aioli**.

4. Put It All Together

Top the cooked ravioli with the contents of the skillet and sprinkle everything with the **Cilantro & Queso** and a generous squeeze of the lime. Enjoy!

Instructions for two servings.

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