



Crispy Oven-Fried Ravioli

with Quick Tomato Sauce & Broccolini



30-40min



4 Servings

If you love fried ravioli, but hate the ordeal (and calories!) of deep frying, then this meal is for you! The ravioli is parboiled in water before getting breaded and oven-fried. We use a box grater to hack a fresh tomato sauce in a jiffy, and a side of blanched broccolini is drizzled with a red wine vinaigrette to help lighten up the meal. Cook, relax, and enjoy!

What we send

- broccolini
- garlic
- tomatoes on the vine
- fresh basil

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 715.0kcal, Fat 33.5g, Proteins 15.4g, Carbs 36.8g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Place a rimmed baking sheet in oven to preheat. Bring a large saucepan of **salted water** to a boil. Grate **Parmesan** on the small holes of a box grater. Trim ends from **broccolini**. In a small bowl, whisk **2 tablespoon vinegar** with **¼ cup oil**; season to taste with **salt** and **pepper**.



4. Bread & bake ravioli

Add **ravioli** to **egg mixture** and toss to coat. Let excess egg drip off ravioli, then add to **panko mixture**; toss gently to coat, pressing lightly to adhere (it's ok if ravioli aren't fully coated). Spread ravioli to an even layer on preheated baking sheet. Bake ravioli on the center oven rack until golden, about 20 minutes.



2. Prep breeding station

Whisk **1 large egg** in a medium bowl. Place **panko** in a shallow baking dish and toss with **1 tablespoon oil**, making sure panko is evenly coated. Add **half of the grated Parmesan** to the panko and toss to combine. Season both the egg and panko mixtures with **salt** and **pepper**.



5. Cook sauce

Grate **tomatoes** on large holes of a box grater, directly into a small saucepan, down to the tomato skin, discard skin. Peel and finely grate **2 large garlic cloves** into saucepan. Add **2 tablespoons oil**, **½ of the basil sprigs**; season with **salt** and **pepper**. Bring to a simmer; cook, stirring occasionally, until slightly reduced, about 5 minutes. Remove from heat.



3. Parboil ravioli

Add **ravioli** to boiling water and cook, stirring, until almost al dente, about 3 minutes (start timer as soon as ravioli hits the water, it does not need to come back to a boil). Using a slotted spoon, transfer ravioli to a paper towel-lined plate. Allow ravioli to cool slightly before breading. Save pot of water for step 6.



6. Blanch broccolini & serve

Return water in large saucepan to a boil. Add **broccolini** and cook until crisp tender, 2-3 minutes. Drain, rinse under cold water, drain and pat dry. Thinly slice **remaining basil leaves**. Serve **ravioli** with **sauce** for dipping, drizzle **dressing** over **broccolini**, and sprinkle all over with **basil** and **remaining Parmesan**. Enjoy!