



Skillet Ravioli Lasagna

with Italian Salad & Croutons



20-30min



4 Servings

We love this baked ravioli for its convenience—everything cooks in one skillet! As you dig in, you'll discover hidden pockets of melted cheese beneath the ravioli, and a golden topping dotted with freshly torn basil. We add whole Italian tomatoes to the skillet, and cook them down to form a concentrated, sweet sauce. A no-fuss salad—pizza parlor style, with a simple vinaigrette—is on the side....

What we send

What you need

- kosher salt
- freshly ground pepper
- olive oil
- red wine vinegar

Tools

- large ovenproof skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 916kcal, Fat 50g, Carbs 64g, Proteins 55g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper and lower thirds. Peel and thinly slice **¼ of the shallot**; finely chop **the rest**. Cut **tomatoes** in their can with kitchen shears until finely chopped. Thinly slice **mozzarella**.



4. Make croutons

Meanwhile, cut **ciabatta** into 1-inch pieces. Spread out on a rimmed baking sheet and bake on the upper rack in the oven until toasted, 6-8 minutes (watch closely as ovens vary).



2. Make sauce

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chopped shallot**; cook until softened, 1-2 minutes. Add **2 tablespoons tomato paste**; cook, stirring, 1 minute. Add **tomatoes, ½ of basil sprigs, ½ teaspoon salt, and a few grinds pepper**. Bring to simmer; cook until slightly reduced, 4-5 minutes.



5. Prep salad & dressing

Cut **lettuce** crosswise into bite-size pieces, discarding ends. In a large bowl, whisk **2 tablespoons vinegar** with **2 tablespoons oil** and season to taste with **salt** and **pepper**. Add **sliced shallot** and let sit 5 minutes.



3. Make lasagna




Add **1½ cups water**, bring to a boil. Discard **basil**. Add **ravioli**, cook, stirring, until just softened, 5-6 minutes. Off the heat, fold in **½ of the cheese** and top with **the rest**. Bake on lower rack until liquid is almost completely absorbed, ravioli are tender, and cheese is browned in spots, 7-10 minutes.



6. Finish

Let **"lasagna"** sit 5 minutes before serving. Add **romaine** and **croutons** to **dressing**, and toss to combine. Pick and tear leaves from **remaining basil sprigs**; scatter **basil** over top of **lasagna** and spoon onto plates. Serve with **salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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