



DINNERLY



**PICKY EATER
PROOF**

Oven-Fried Ravioli with Tomato Sauce & Zucchini

 30-40min  2 Servings

It's hard to improve on ravioli since they are cheesy, tender, chewy pillows of stuffed deliciousness. But, we are always up for a challenge, so we went ahead and took them to the next level and turned them crispy in the oven. Oh, and the zucchini just happen to be "chip" size, which means, the ravioli isn't the only part of this dish that gets to go for a dip in that tomato sauce. We've got yo...

WHAT WE SEND

- zucchini
- Parmesan ⁷
- garlic
- panko breadcrumbs ^{1,6}
- cheese ravioli ^{1,3,7}
- canned tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

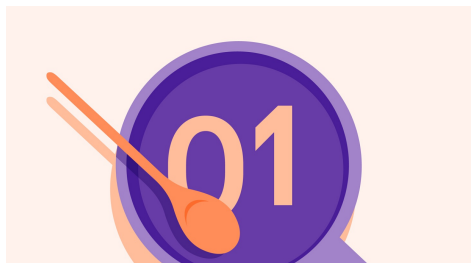
- colander
- saucepan
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 37g, Carbs 68g, Proteins 26g



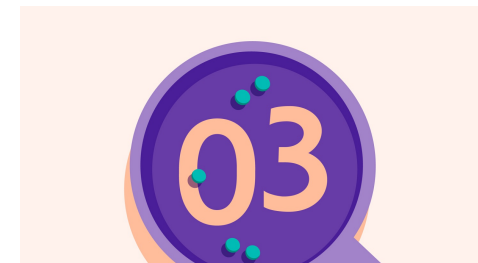
1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet on center rack to preheat. Bring a large saucepan of **salted water** to a boil. Finely grate **Parmesan**. Peel and finely chop **2 teaspoons garlic**. Trim ends from **zucchini**, then slice into ½-inch rounds. In a large bowl, toss zucchini with **2 teaspoons oil** and **a pinch each salt and pepper**.



2. Cook 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). Drain ravioli, then transfer to a paper towel-lined plate. Allow ravioli to cool slightly before breading. Set saucepan aside.



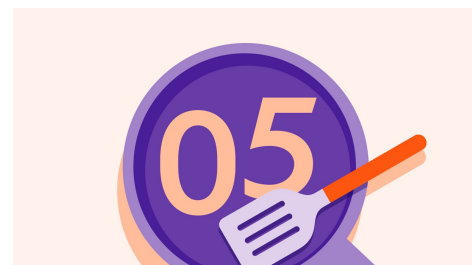
3. Prep breading station

Beat **1 large egg** in a medium bowl; season with **salt** and **pepper**. In a shallow baking dish, toss **panko** with **2 teaspoons oil**, evenly coating breadcrumbs. Add **half of the Parmesan** to panko and toss to combine; season with **salt** and **pepper**.



4. Bread & bake ravioli

Add **ravioli** to **egg**, tossing to coat. Let excess egg drip back into the bowl, then add to **panko**; press lightly to help breading adhere. In an even layer, place breaded ravioli on half of the preheated baking sheet and zucchini on the other half. Bake on center oven rack until ravioli is golden and zucchini is tender, about 15 minutes.



5. Cook sauce & serve

Meanwhile, heat **garlic** and **1 tablespoon oil** in same saucepan over medium-high; cook until fragrant, about 1 minute. Add **tomato sauce**, **⅓ cup water**, and **½ teaspoon sugar**; simmer over medium until sauce thickens, 4–5 minutes. Season with **salt** and **pepper**. Top **fried ravioli** with **remaining Parmesan**. Serve **zucchini** alongside with **tomato sauce** for dipping. En...



6. Take it to the next level

Make a crunchy side salad loaded with a classic Italian red wine vinaigrette.