



# DINNERLY



**PICKY EATER  
PROOF**

## Oven-Fried Ravioli with Tomato Sauce & Zucchini

 30-40min  4 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

- canned tomato sauce
- zucchini
- cheese ravioli <sup>1,3,7</sup>
- garlic
- Parmesan <sup>7</sup>
- panko breadcrumbs <sup>1,6</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

## TOOLS

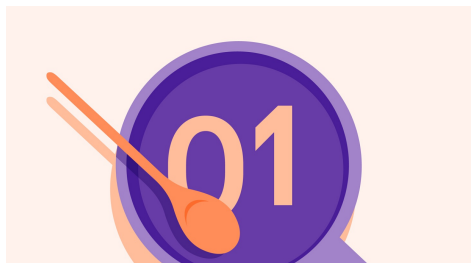
- rimmed baking sheet
- colander
- pot
- microplane or grater

## 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 610kcal, Fat 28g, Carbs 67g, Proteins 34g



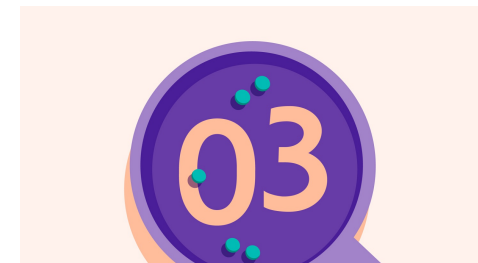
### 1. Prep ingredients

Preheat oven to 450°F with racks in the center and lower third. Preheat 2 rimmed baking sheets on racks. Bring a large pot of **salted water** to a boil. Finely grate **all of the Parmesan**. Peel and finely chop **3 teaspoons garlic**. Trim ends from **zucchini**; slice into ½-inch rounds. In a large bowl, toss zucchini with **1 tablespoon oil** and a **pinch 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 and transfer to a paper towel lined plate. Allow ravioli to cool slightly before breading. Set pot aside.



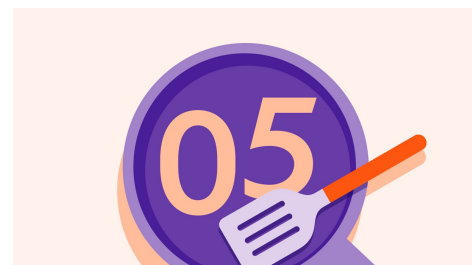
### 3. Prep breading station

Beat **1 large egg** in a large bowl; season with **salt** and **pepper**. In a shallow baking dish, toss **panko** with **1 tablespoon 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 one preheated baking sheet and zucchini on other. Bake ravioli on center oven rack until golden and zucchini on lower oven rack until tender, about 15 minutes.



### 5. Cook sauce & serve

Meanwhile, heat **garlic** and **2 tablespoons oil** in same pot over medium-high; cook until fragrant, about 1 minute. Add **tomato sauce**, **⅔ cup water**, and **1 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. Enjoy!



### 6. Take it to the next level

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