

# DINNERLY



## Air-Fried Spinach Ravioli with Marinara:

Dinnerly x Instant Pot Air Fryer



20-30min



2 Servings

We heard you loud and clear, air fryer aficionados—for tasty meals with less hassle and less grease, it's the only way to go. That's why we teamed up with Instant Pot Air Fryer to bring you recipes to make with your own air fryer at home! We all know and love ravioli as perfectly soft little pasta pillows, but adding a breaded, crispy exterior is a true \*chef's kiss\*. We've got you covered!

### WHAT WE SEND

- ¾ oz Parmesan <sup>7</sup>
- 2 (1 oz) panko <sup>1,6</sup>
- 9 oz pkg spinach-ricotta ravioli <sup>1,3,7</sup>
- 3 oz baby spinach
- 8 oz marinara sauce

### WHAT YOU NEED

- 1 large egg <sup>3</sup>
- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or red wine vinegar)

### TOOLS

- air fryer
- 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

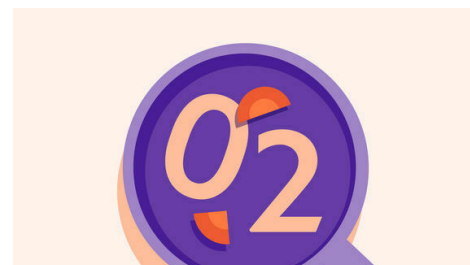
Calories 700kcal, Fat 36g, Carbs 69g, Proteins 26g



#### 1. Grate Parmesan

Preheat air fryer to 400°F (If you don't have an air fryer, see step 6!).

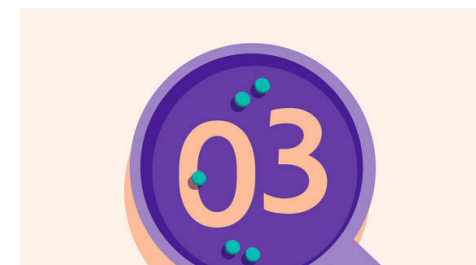
Finely grate **Parmesan**.



#### 2. Prep breading station

In a medium bowl, beat 1 **large egg** with 1 **teaspoon water** and a **generous pinch each of salt and pepper**.

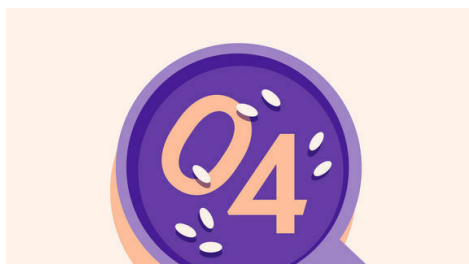
Place **panko** in a shallow dish or bowl and season with **salt** and **pepper**; add 2 **teaspoons oil** and rub together with fingertips to evenly coat panko. Toss in **half of the Parmesan**.



#### 3. Bread ravioli & air fry

Dip **ravioli** in **egg**, letting excess drip back into bowl. Lightly press into **panko-parm mixture**, flipping once (it's ok if they aren't fully coated).

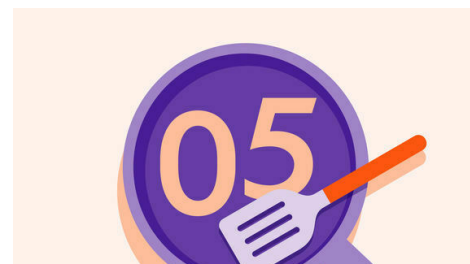
Working in batches, arrange **breaded ravioli** in a single layer on a greased tray in air fryer basket. Cook until golden brown, flipping halfway through cooking time, 6–8 minutes.



#### 4. Make salad & heat sauce

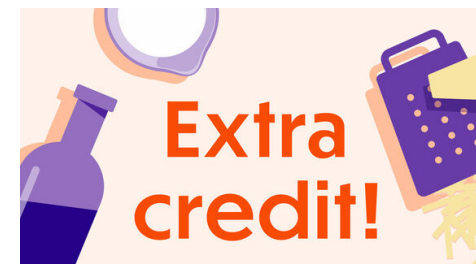
In a medium bowl, whisk together 1 **tablespoon vinegar** and 2 **tablespoons oil**. Add **spinach** and toss to coat. Season to taste with **salt** and **pepper**. Sprinkle **remaining Parmesan** over top.

Transfer **marinara sauce** to a microwave-safe bowl and microwave until warm, 1–2 minutes.



#### 5. Serve

Serve **air-fried spinach ravioli** with **salad** alongside and **marinara** on the side for dipping. Enjoy!



#### 6. No air fryer? No problem!

Preheat oven to 450°F with a rimmed baking sheet on a rack in the center. Bring a large saucepan of salted water to a boil. Add ravioli and cook, stirring, until almost al dente, about 3 minutes. Drain and transfer to a paper towel-lined plate. Let cool slightly before breading in step 3. Place breaded ravioli on preheated baking sheet. Bake on center oven rack until golden, about 10 minutes.