



Butternut Squash Ravioli "Lasagna"

with Spinach & Mozzarella



ca. 20min



2 Servings

This cheesy baked pasta requires only one skillet, so the cleanup is as easy as the prep! Savory butternut squash ravioli cooks in classic marinara sauce along with spinach, mozzarella and Parmesan. The pasta soaks up the sauce while the cheese melts to a gooey golden brown. Flavors concentrate and meld together in the oven, and with a final sprinkling of Parmesan, this crowd-pleaser is ready!

What we send

- 3¾ oz mozzarella ⁷
- 9 oz butternut squash ravioli ^{1,3,7}
- 5 oz baby spinach
- 8 oz marinara sauce
- ¾ oz Parmesan ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium ovenproof skillet

Cooking tip

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Allergens

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

Nutrition per serving

Calories 590kcal, Fat 29g, Carbs 55g, Protein 30g



1. Prep cheese

Preheat oven to 450°F with a rack in the lower third.

Finely grate **Parmesan**, if necessary. Thinly slice **mozzarella**; tear half into bite-sized pieces.



2. Heat marinara sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **marinara**, **½ teaspoon salt**, and **a few grinds of pepper**; bring to a simmer.



3. Assemble ravioli lasagna

Stir **¾ cup water** into **sauce**; bring to a boil. Add **ravioli**; cook, stirring occasionally, until just softened, 5-6 minutes. Off heat, fold in **spinach**, **torn mozzarella cheese** and **half of the Parmesan**; top with **remaining mozzarella slices**.



4. Bake ravioli

Bake on lower oven rack until **sauce** is thickened, **ravioli** are tender, and **cheese** is browned in spots, 7-10 minutes (watch closely as ovens vary).



5. Finish

Let **ravioli** sit for 5 minutes before serving.

Sprinkle with **remaining Parmesan cheese**.



6. Serve

Enjoy!