



Lemon-Herb Burrata Ravioli alla Norma

with Crispy Garlic Breadcrumbs

 20-30min  2 Servings

We have Sicily to thank for any type of pasta served "alla Norma," which translates into a delicious tomato sauce with pieces of fried or sautéed eggplant scattered throughout. Here we incorporate cheese ravioli, then top it with toasted breadcrumbs and Parmesan for a cheesy crunch in each bite, and a scatter of freshly torn basil leaves.

What we send

- ¾ oz Parmesan ¹
- 1 eggplant
- 2 plum tomatoes
- garlic
- 2 oz basil pesto ¹
- 1 oz panko ²
- 1 romaine heart
- 9 oz lemon-herb burrata ravioli ^{3,1,2}

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)

Tools

- large pot
- microplane or grater
- large skillet

Allergens

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 73g, Carbs 67g, Protein 27g



1. Prep ingredients

Bring a large saucepan of salted water to a boil; cover to keep warm over low heat. Finely grate Parmesan. Trim ends from eggplant, then cut into ½-inch pieces. Coarsely chop tomatoes. Finely grate 2 large garlic cloves. In a small bowl, toss ¼ cup panko with 2 tablespoons of the Parmesan.



4. Prep dressing & lettuce

While sauce simmers, in a large bowl, whisk to combine 1 tablespoon vinegar, 2 tablespoons oil, and a pinch each of salt and pepper. Cut romaine crosswise into ½-inch pieces, discarding stem end.



2. Toast panko

Heat 2 tablespoons oil in a large skillet over medium-high. Add panko mixture and cook, stirring, until golden, 3-5 minutes. Add half of the grated garlic. Cook, stirring, until fragrant and breadcrumbs are crisp, about 1 minute. Return panko to bowl; season with a pinch of salt. Wipe out skillet.



5. Cook ravioli

Return water to a boil and add ravioli. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate.) Cook, stirring gently, until al dente, 3-4 minutes. Drain ravioli, then add to skillet with sauce.



3. Make sauce

Heat ¼ cup oil in same skillet over medium-high. Add eggplant and a generous pinch each of salt and pepper. Cook, stirring occasionally, until eggplant is browned and tender, 5-7 minutes. Add tomatoes, remaining grated garlic, and ½ cup water. Simmer sauce, breaking up tomatoes with a spoon, until thickened, 5-6 minutes. Season to taste with salt and pepper.



6. Finish & serve

Place skillet over medium-high heat; add remaining Parmesan, in large pinches to avoid clumping. Cook, tossing to combine, about 1 minute. Season to taste with salt and pepper. Serve ravioli topped with toasted panko, and a drizzle of pesto. Toss romaine with dressing and serve alongside. Enjoy!