

DINNERLY



No Chop! Gluten Free-Ravioli "Lasagna" with Fontina & Parm

 20-30min  2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this gluten-free ravioli "lasagna"? Personally, we'd choose B. This dish requires absolutely no prepwork—just make the sauce, cook the ravioli, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 8 oz marinara sauce
- ¼ oz dried oregano
- 9 oz gluten free cheese ravioli ^{3,7}
- ¾ oz Parmesan ⁷
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- kosher salt

TOOLS

- medium ovenproof skillet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 24g, Carbs 48g, Protein 26g



1. Make sauce

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

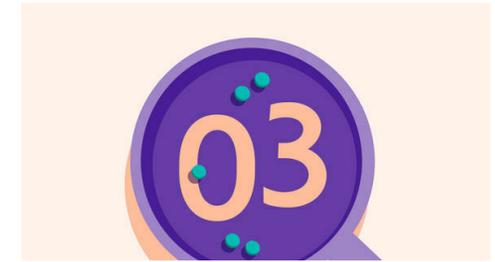
In a medium oven-proof skillet, combine **marinara sauce**, **1 cup water**, **½ teaspoon oregano**, and **a generous pinch of salt**; bring to a boil over medium-high heat.



2. Cook ravioli

To skillet with **sauce**, add **ravioli**; bring to a simmer over medium-high heat, stirring occasionally, until just softened, 5–6 minutes.

While ravioli cook, finely grate **Parmesan**, if necessary.



3. Bake & serve

Remove skillet from heat. Carefully fold in **half of the fontina**. Top with **remaining fontina** and **Parmesan**. Transfer skillet to upper oven rack and bake until **sauce** is almost completely absorbed, **ravioli** are tender, and **cheese** is browned in spots, about 10 minutes.

Allow **skillet ravioli "lasagna"** to rest for 5 minutes before serving. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!