



Cheesy Gluten Free Ravioli Bake

with Roasted Broccoli



30-40min



2 Servings

This sauce, with a slight kick from crushed red pepper, is a quick take on a spicy arrabiatta. We took out the whole "boil and drain pasta" step, which means less time cooking, and fewer pots and pans to clean! The gluten-free ravioli cooks as it bakes in the sauce and the broccoli roasts alongside at the same time!

What we send

- garlic
- 2 oz roasted red peppers
- 14½ oz can whole peeled tomatoes
- ½ lb broccoli
- ¾ oz Parmesan ⁷
- 1 pkt crushed red pepper
- 9 oz gluten free cheese ravioli ^{3,7}

What you need

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

Tools

- small baking dish (1-1½ quarts)
- microplane or grater
- small saucepan
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 40g, Carbs 65g, Protein 24g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Lightly **oil** a small baking dish.

Finely chop **2 teaspoons garlic**. Coarsely chop **roasted red peppers**. Use kitchen shears to cut **tomatoes** in the can until finely chopped. Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**.



4. Bake casserole

Place **ravioli** in prepared baking dish and top with **sauce**. Shake to distribute sauce, cover with foil, and bake on upper oven rack until ravioli is tender, about 15 minutes.



2. Start sauce

Heat **chopped garlic**, **half of the crushed red pepper** (or more or less depending on heat preference), and **2 tablespoons oil** in a small saucepan over medium, stirring, until fragrant, 2-3 minutes.

Increase heat to medium-high, then add **roasted red peppers**, and cook, about 1 minute.



5. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1½ tablespoons oil**, and season with **salt** and **pepper**.

Roast broccoli on lower oven rack (at the same time as **ravioli** bakes) until tender and browned in spots, about 15 minutes. Remove casserole and broccoli from oven. Switch oven to broil.



3. Finish sauce

To saucepan, add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil over high heat and cook, just enough for flavors to meld, about 2 minutes.

Remove from heat and stir in **half of the Parmesan**; season to taste with **salt** and **pepper**.



6. Finish & serve

Top **casserole** with **remaining Parmesan**, return to upper oven rack, and broil, uncovered, until **cheese** and **ravioli** are golden brown and bubbly, 2-3 minutes (watch closely as broilers vary). Toss **broccoli** with **1½ teaspoons vinegar** and **a drizzle of oil**; season to taste with **salt** and **pepper**. Serve **ravioli casserole** with **broccoli** alongside. Enjoy!