



Butternut Squash Ravioli Marinara

with Garlic Butter Breadcrumbs & Tossed Salad



20-30min



2 Servings

Turn your kitchen into a trattoria with delicious butternut squash ravioli! We take this cheese-stuffed fresh pasta to the next level with saucy tomato goodness and a buttery toasted panko topping for an out-of-this-world crunch. We sneak some veggies in with a simple salad of cucumbers and lettuce tossed in a creamy homemade dressing.

What we send

- garlic
- 14½ oz can whole peeled tomatoes
- 1 oz panko ⁴
- ¾ oz Parmesan ²
- 1 cucumber
- 1 romaine heart
- 1 lemon
- 1 oz mayonnaise ^{1,3}
- 9 oz butternut squash ravioli ^{1,2,4}
- ¼ oz fresh parsley

What you need

- kosher salt & pepper
- butter ²
- olive oil
- sugar

Tools

- medium saucepan
- microplane or grater
- medium skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 54g, Carbs 78g, Protein 21g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Finely grate **Parmesan**, if necessary.

In a small bowl, stir together **panko** and **2 tablespoons Parmesan**.



2. Toast breadcrumbs

Melt **2 tablespoons butter** in a medium skillet over medium-high. Add **panko mixture** and **half of the chopped garlic**. Cook, stirring, until breadcrumbs are golden and crisp, 3-5 minutes.

Transfer panko back to same bowl, then season to taste with **salt**. Wipe out skillet.



3. Make tomato sauce

In same skillet, heat **2 tablespoons oil** and **remaining chopped garlic** over medium. Cook, stirring, until fragrant, about 1 minute. Add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil, then reduce heat to medium and simmer, crushing tomatoes with a fork, until sauce is thickened, about 8 minutes.



4. Prep salad & dressing

Meanwhile, peel **cucumber**, halve lengthwise, scoop out seeds, and cut crosswise into half-moons. Trim end from **lettuce**; cut crosswise into ½-inch ribbons.

Finely grate **1 teaspoon lemon zest**; separately squeeze **2 teaspoons juice** into a medium bowl. Whisk **mayonnaise**, **1 tablespoon oil**, and **½ teaspoon sugar** into bowl with juice. Season dressing to taste.



5. Cook ravioli

Add **ravioli** to boiling water. Cook, stirring occasionally, until al dente, about 3 minutes. Drain ravioli and transfer to skillet with **tomato sauce**. Add **remaining Parmesan** and stir to coat ravioli in sauce and cheese. Season to taste with **salt** and **pepper**.



6. Dress salad & serve

Coarsely chop **parsley stems and leaves** together. Stir parsley and **lemon zest** into **breadcrumbs**. Toss **lettuce** and **cucumbers** in bowl with **dressing**.

Serve **ravioli** topped with **some of the garlic butter breadcrumbs**, with **salad** alongside. Pass **remaining breadcrumbs** at the table to sprinkle over top as desired. Enjoy!