

# DINNERLY



**PICKY EATER  
PROOF**

## Oven-Fried Ravioli with Tomato Sauce & Zucchini



30-40min



2 Servings

It's hard to improve on ravioli since they are already cheesy, tender pillows stuffed deliciousness. But, here we're always up for a challenge. We're turning up the heat (literally!) and making them oh-so-crispy in the oven. Oh, and the zucchini just so happens to be "chip" size, which means, the ravioli isn't the only part of this dish that gets to go for a dip in that tomato sauce. We've got you covered!



### WHAT WE SEND

- ¾ oz piece Parmesan <sup>7</sup>
- garlic (use 2 large cloves)
- 1 zucchini
- 1 pkg cheese ravioli <sup>1,3,7</sup>
- 1 oz panko <sup>1</sup>
- 1 can tomato sauce

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- egg <sup>3</sup>
- sugar

### TOOLS

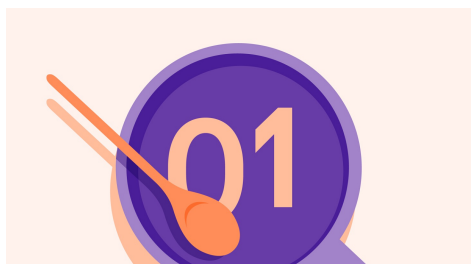
- rimmed baking sheet
- large saucepan
- microplane or grater
- colander

### 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 670kcal, Fat 35g, Carbs 64g, Protein 23g



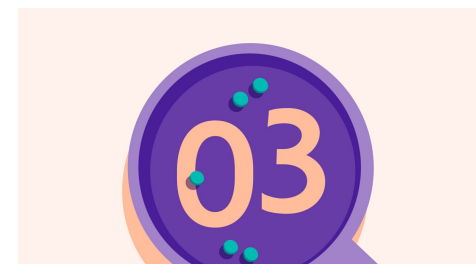
#### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet on center rack to preheat. Bring a large saucepan of **salted water** to a boil. Finely grate **Parmesan**. Peel and finely chop **2 teaspoons garlic**. Trim ends from **zucchini**, then slice into ½-inch rounds. In a large bowl, toss zucchini with **2 teaspoons oil** and **a pinch each salt and pepper**.



#### 2. Cook ravioli

Cook **ravioli** in boiling water, stirring occasionally, until almost al dente, about 3 minutes (start timer as soon as ravioli hits the water, it does not need to come back to a boil). Drain ravioli, then transfer to a paper towel-lined plate. Allow ravioli to cool slightly before breading. Set saucepan aside.



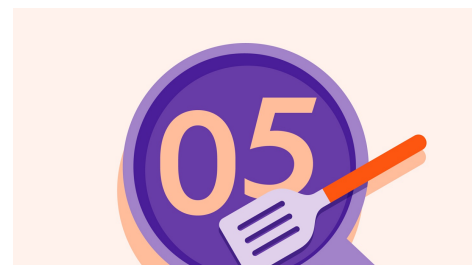
#### 3. Set up breading station

Beat **1 large egg** in a medium bowl; season with **salt** and **pepper**. In a shallow baking dish, toss **panko** with **2 teaspoons oil**, evenly coating breadcrumbs. Add **half of the Parmesan** to panko and toss to combine; season with **salt** and **pepper**.



#### 4. Bake ravioli & zucchini

Working one at a time, add **ravioli** to **egg**, tossing to coat. Let excess egg drip back into the bowl, then add to **panko**; press lightly to help breading adhere. In an even layer, place breaded ravioli on half of the preheated baking sheet and **zucchini** on the other half. Bake on center oven rack until ravioli is golden and zucchini is tender, about 15 minutes.



#### 5. Cook sauce & serve

Meanwhile, heat **chopped garlic** and **1 tablespoon oil** in same saucepan over medium-high; cook until fragrant, 1 minute. Add **tomato sauce**, **⅓ cup water**, and **½ teaspoon sugar**; simmer over medium until sauce thickens, 4–5 minutes. Season with **salt** and **pepper**. Top **fried ravioli** with **remaining Parmesan**, and serve with **zucchini** and **tomato sauce** alongside. Enjoy!



#### 6. Take it to the next level

Make a crunchy side salad of romaine and chopped veggies, doused in a classic Italian red wine vinaigrette.