



Four-Cheese Ravioli alla Norma

with Crispy Garlic Breadcrumbs



30-40min



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 piece Parmesan ⁷
- ½ lb Italian eggplant
- 3 plum tomatoes
- garlic (use 2 large cloves)
- ¼ oz fresh basil
- 1 oz panko (use ¼ cup) ^{1,6}
- 1 romaine heart
- 1 pkg cheese ravioli ^{1,3,7}

What you need

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

Tools

- large saucepan
- microplane or grater
- large skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 71g, Carbs 64g,
Proteins 21g



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**. Pick **basil leaves** from stems, discarding stems; tear any large leaves. 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. Add **half of the basil** to **sauce**. Season to taste with **salt** and **pepper**. Serve **ravioli** topped with **toasted panko**, **remaining basil**, and **a drizzle of oil**. Toss **romaine** with **dressing** and serve alongside. Enjoy!