

# DINNERLY



## 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 with 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>1,6</sup>
- 1 can tomato sauce

### WHAT YOU NEED

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

### TOOLS

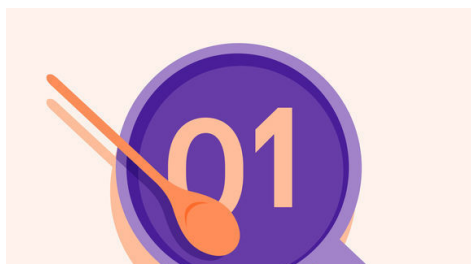
- rimmed baking sheet
- large saucepan
- microplane or grater

### ALLERGENS

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

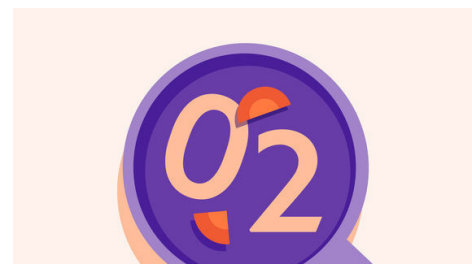
### NUTRITION PER SERVING

Calories 650kcal, Fat 33g, Carbs 64g, Proteins 23g



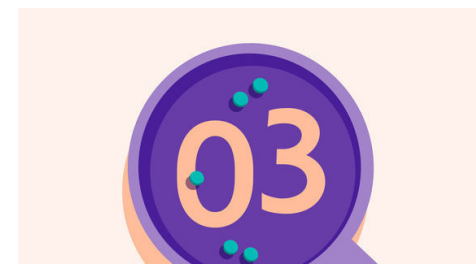
#### 1. Prep ingredients

Preheat oven to 450°F with a rimmed baking sheet placed on the center rack. Bring a large saucepan of **salted water** to a boil. Finely grate **Parmesan**. 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 of salt and pepper**.



#### 2. Cook ravioli

Add **ravioli** to boiling water and cook, 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 plate until step 4; reserve saucepan for step 5. Allow ravioli to cool slightly before breading.



#### 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 stir to combine; season with **salt** and **pepper**.



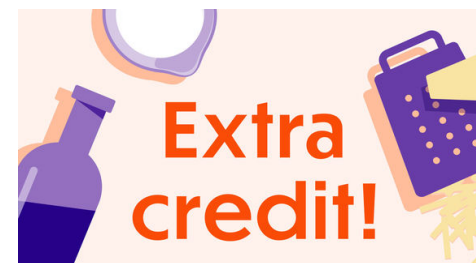
#### 4. Bake ravioli & zucchini

Working one at a time, add **ravioli** to **egg**, tossing to coat. Let excess egg drip back into the bowl, then add to **panko** and toss to coat; press lightly to help breading adhere. Carefully, place breaded ravioli in a single layer on half of the preheated baking sheet and **zucchini** on 2nd half. Bake on center oven rack until ravioli is golden and zucchini is tender, about 15 minutes.



#### 5. Cook tomato sauce & serve

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