



Crispy Oven-Fried Ravioli

with Quick Tomato Sauce & Broccolini



30-40min



2 Servings

If you love fried ravioli, but hate the ordeal (and calories!) of deep frying, then this meal is for you! The ravioli is parboiled in water before getting breaded and oven-fried. We use a box grater to hack a fresh tomato sauce in a jiffy, then blanch broccolini and serve it up with a drizzle of red wine vinaigrette to lighten up the meal.

What we send

- 2 bunches broccolini
- ¾ oz piece Parmesan ⁷
- 1 oz panko ^{1,6}
- 1 pkg cheese ravioli ^{1,3,7}
- 9 oz tomatoes
- garlic
- ¼ oz fresh basil

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- 1 large egg ³

Tools

- rimmed baking sheet
- large saucepan
- box grater
- small saucepan

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 810kcal, Fat 45g, Carbs 63g, Proteins 34g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Place a rimmed baking sheet in oven to preheat. Bring a large saucepan of **salted water** to a boil. Trim ends from **broccolini**. Grate **Parmesan** on the small holes of a box grater. In a small bowl, whisk **2 tablespoons oil** and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**.



4. Bread & oven-fry ravioli

Add **ravioli** to **egg mixture** and toss to coat. Let excess egg drip off, then add to **panko mixture**; toss gently to coat, pressing lightly to help breading adhere (it's ok if ravioli aren't fully coated). Spread ravioli into an even layer on preheated baking sheet. Bake on center oven rack until golden, about 15 minutes.



2. Prep bread station

Whisk **1 large egg** in a medium bowl. Place **panko** in a shallow baking dish and toss with **2 teaspoons oil**, making sure panko is evenly coated. Add **half of the grated Parmesan** to panko and toss to combine. Season both egg and panko mixtures with **salt** and **pepper**.



5. Cook tomato sauce

Grate **tomatoes** into a small saucepan on the large holes of a box grater, directly down to the tomato skin; discard skins. Finely grate **1 teaspoon garlic** into saucepan. Add **half of the basil sprigs** and **1 tablespoon oil**; season with **salt** and **pepper**. Bring to a simmer over medium-high heat; cook, stirring occasionally, until slightly reduced, about 5 minutes. Remove from heat.



3. Boil ravioli

Add **ravioli** to boiling water and cook, stirring, 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). Using a slotted spoon, transfer ravioli to a paper towel-lined plate. Allow ravioli to cool slightly before breading. Reserve saucepan with water for step 6.



6. Blanch broccolini & serve

Return reserved saucepan with water to a boil. Add **broccolini** and cook until crisp-tender, 2-3 minutes. Drain, rinse under cold water, then drain again and pat dry. Thinly slice **remaining basil leaves**. Serve **ravioli** with **sauce** for dipping. Drizzle **dressing** over **broccolini**, then sprinkle **basil** and **remaining Parmesan** all over. Enjoy!