

DINNERLY



No Chop! Ravioli & Chicken Sausage "Lasagna"

with Fontina & Parm

This recipe is customized with chicken sausage.



20-30min



2 Servings

WHAT WE SEND

- ½ lb uncased Italian chicken sausage
- 8 oz marinara sauce
- ¼ oz dried oregano
- 9 oz ravioli ^{1,3,7}
- ¾ oz Parmesan ⁷
- 2 oz shredded fontina ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet
- microplane or grater

COOKING TIP

Add some spice to this dish sprinkling it with red pepper flakes.

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 820kcal, Fat 47g, Carbs 42g, Protein 52g



1. Cook sausage

Preheat oven to 450°F with a rack in the upper third.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **sausage** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes.

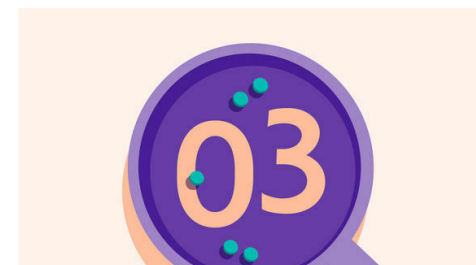


2. Cook sauce & ravioli

To skillet with **sausage**, add **marinara sauce**, **1 cup water**, **½ teaspoon oregano**, and a **generous pinch of salt**; bring to a boil over medium-high heat.

Add **ravioli** to skillet; bring to a simmer over medium-high heat, stirring occasionally, until just softened, 5–6 minutes.

While ravioli cook, finely grate **Parmesan**.



3. Bake & serve

Remove skillet from heat. Carefully fold in **half of the fontina**. Top with **remaining fontina** and **Parmesan**. Transfer skillet to upper oven rack and bake until **sauce** is almost completely absorbed, **ravioli** are tender, and **cheese** is browned in spots, about 10 minutes.

Allow **skillet ravioli "lasagna"** to rest for 5 minutes before serving. Enjoy!



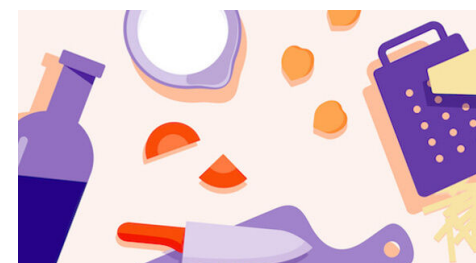
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!