

DINNERLY



No Chop! Ravioli & Chicken Sausage "Lasagna"

with Fontina & Parm



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this ravioli "lasagna"? Personally, we'd choose B. This dish requires absolutely no prepwork—just make the sauce, cook the ravioli, assemble, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb uncased Italian chicken sausage
- ½ lb marinara sauce
- ¼ oz dried oregano
- 9 oz cheese 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 910kcal, Fat 47g, Carbs 54g, Protein 54g



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.

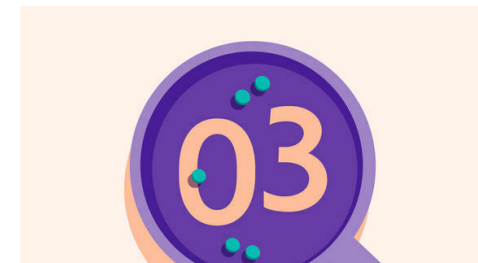


2. Cook sauce & ravioli

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!



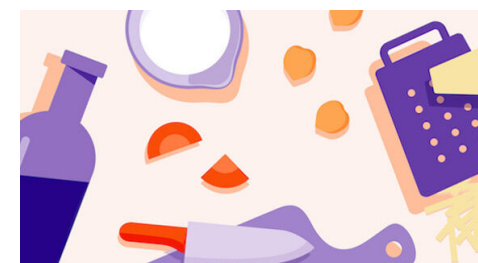
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!