

DINNERLY



Oven-Fried Beef Ravioli with Marinara Sauce & Crispy Romaine Salad



30-40min



2 Servings

We know you can do much better than putting mozzarella sticks in the toaster oven and calling it a day. Swap the mozz for tender beef and a sprinkle of Parm, fry them in the oven til they're crispy (and not greasy!), and add a homemade marinara sauce on the side. See, that was just as easy for a whole lot more flavor. We'll gladly take a crisp romaine salad too, because we're #adults. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 9 oz beef ravioli ^{1,3,7}
- 2 oz panko ¹
- 8 oz tomato sauce
- ¼ oz granulated garlic
- ¼ oz Italian seasoning
- 1 romaine heart

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium saucepan
- microplane or grater

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 55g, Carbs 78g, Protein 30g



1. Cook ravioli

Preheat oven to 450°F with a rimmed baking sheet on a rack in the center. Bring a medium saucepan of **salted water** to a boil. Finely grate **Parmesan**.

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Cook, stirring occasionally, until almost al dente, about 3 minutes. Drain and transfer to a plate. Reserve saucepan for step 3.



2. Bread ravioli

Beat 1 **large egg** in a medium bowl; season with **salt** and **pepper**.

In a shallow bowl, toss **panko** with 1 **tablespoon oil** until evenly coated. Add **half of the Parmesan** and stir to combine; season with **salt** and **pepper**.

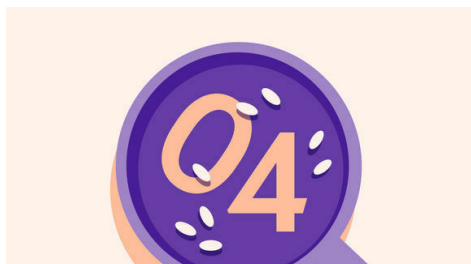
Add **ravioli** to egg, tossing to coat; let excess drip back into bowl. Add to panko and toss to coat; press lightly to help breading adhere.



3. Bake ravioli & make sauce

Carefully add **ravioli** in a single layer on preheated baking sheet. Bake on center oven rack until golden, about 13–15 minutes.

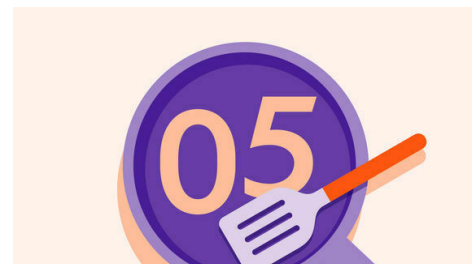
In reserved saucepan, combine **tomato sauce**, ½ **teaspoon each of granulated garlic and Italian seasoning**, ¼ **cup water**, 1 **tablespoon oil**, and ½ **teaspoon sugar**; simmer over medium heat until thickened, 4–5 minutes. Season to taste with **salt** and **pepper**.



4. Make salad

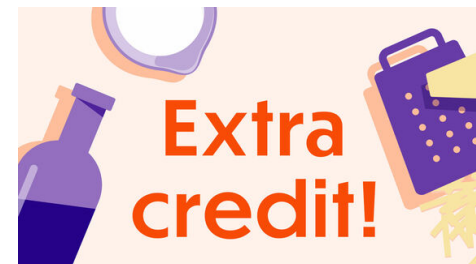
In a medium bowl, whisk to combine ½ **teaspoon each of Italian seasoning and granulated garlic**, 3 **tablespoons oil**, 1½ **tablespoons vinegar**, and a **pinch of sugar**; season to taste with **salt** and **pepper**.

Halve **lettuce** and thinly slice; discard stem. Add to **dressing**; toss to coat.



5. Serve

Serve **oven-fried ravioli** with **remaining Parmesan** sprinkled over top and with **salad** and **marinara** alongside. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.