



Easy Prep! Cheese Ravioli & Meatball Marinara

with Arugula Salad



ca. 20min



2 Servings

When the skillet of bubbly brown cheesy meatballs and ravioli hits the table, dinner is served. Ready to heat beef meatballs quickly brown before simmering in marinara sauce with freshly grated Parmesan. We mix in tender cheese ravioli and top it all with mozzarella and more Parm which broils to gooey perfection. Peppery arugula makes a fresh side salad for this hearty crowd-pleaser.

What we send

- 3¾ oz mozzarella ⁷
- ½ lb pkg ready to heat beef meatballs
- 8 oz marinara sauce
- 9 oz cheese ravioli ^{1,3,7}
- 5 oz arugula
- ¾ oz Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil
- balsamic vinegar ¹⁷

Tools

- large saucepan
- box grater
- medium ovenproof skillet

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1160kcal, Fat 83g, Carbs 77g, Protein 48g



1. Prep ingredients

Bring a large saucepan or pot of **salted water** to a boil. Preheat broiler with a rack in the upper third.

Coarsely grate **mozzarella** on the large holes of a box grater.

In a medium bowl, whisk to combine **2 tablespoons oil** and **2 teaspoons vinegar**; season to taste with **salt** and **pepper**.



4. Cook ravioli

Add **ravioli** to **boiling water** and cook until al dente, 2-4 minutes. Using a slotted spoon, transfer ravioli to skillet with **meatballs and sauce**; gently toss ravioli to coat in marinara sauce. Thin out sauce with more water, if needed. Remove from heat.



2. Brown meatballs

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **meatballs** and cook, stirring occasionally, until browned on the outside, 2-3 minutes.



5. Broil ravioli

Sprinkle **mozzarella** and **remaining Parmesan** over **pasta** and **meatballs**. Transfer skillet to upper oven rack and broil until cheese is melted and just starting to brown, 1-3 minutes (watch carefully as broilers vary).

Add **arugula** to bowl with **dressing** and toss to coat.



3. Heat sauce

Add **¼ cup water** to skillet with **meatballs** and bring to a simmer. Add **marinara sauce** and bring to a simmer. Stir in **half of the Parmesan** and season to taste with **salt** and **pepper**. Reduce heat to medium-low.



6. Serve

Serve **ravioli** and **meatballs** with **arugula salad** alongside. Enjoy!