



## Beef & Wine Ravioli Lasagna

with Spinach



30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. Layers of succulent beef & wine ravioli, vibrant marinara sauce, wilted spinach, creamy ricotta, and melty mozzarella come together in one convenient baking tray. A nod to traditional meat lasagna with no clean up? Sign us up.

## What we send

- aluminum foil tray
- 3¾ oz mozzarella <sup>1</sup>
- ¾ oz Parmesan <sup>1</sup>
- 2 (8 oz) marinara sauce
- 5 oz baby spinach
- 9 oz beef & wine ravioli <sup>2,1,3</sup>
- 4 oz ricotta <sup>1</sup>

## What you need

- Your choice!

## Tools

- aluminium foil
- box grater
- rimmed baking sheet

## Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 34g, Carbs 57g, Protein 43g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**.



### 2. Assemble tray

Add **half of the marinara** to tray and spread into an even layer. Top with **¾ of the spinach**, sprinkle with **half of the Parmesan**, then place **ravioli** on top. Dollop **ricotta** over top, then add **remaining spinach**. Top with **remaining marinara** and spread into an even layer. Top with **mozzarella** and **remaining Parmesan**.



### 3. Bake & serve

Cover tray with foil and place on a rimmed baking sheet. Bake on center oven rack, 25 minutes.

Optional: Switch oven to broil. Remove foil and broil until **cheese** is just starting to brown, 2-4 minutes.

Let **beef ravioli lasagna tray bake** sit 5 minutes before serving. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Marley Spoon meal!