

# DINNERLY



## Beef Ravioli Lasagna with Mozzarella & Ricotta



20-30min



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 ravioli, marinara sauce, creamy ricotta, and melty mozzarella come together in one convenient tray. Cheesy and flavorful, this deceptively simple dish lets you set it and forget it (until it's time to eat it!). We've got you covered!

## WHAT WE SEND

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

## WHAT YOU NEED

- Your choice!

## TOOLS

- box grater
- aluminium foil
- rimmed baking sheet

## COOKING TIP

Add red pepper flakes to the sauce for some spice!

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 640kcal, Fat 31g, Carbs 55g, Protein 38g



### 1. Prep cheese

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

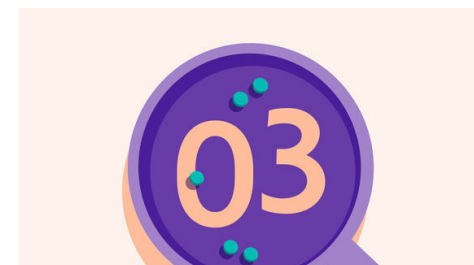
Grate **mozzarella** on the large holes of a box grater.



### 2. Assemble & bake

Spread **half of the marinara sauce** in an even layer in tray. Place **ravioli** on top and dollop with **ricotta**. Top with **remaining marinara** and spread into an even layer. Sprinkle with **mozzarella**.

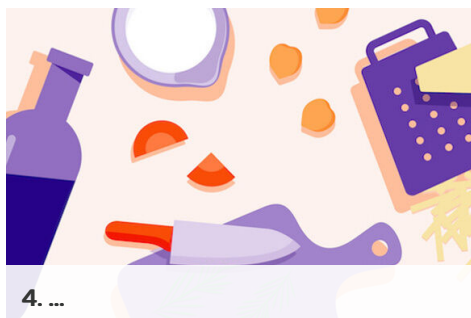
Cover tray with foil and place on a rimmed baking sheet. Bake on center oven rack, 20 minutes.



### 3. Broil & serve

Remove foil and switch oven to broil. Broil until **cheese** is just starting to brown (watch closely as broilers vary).

Let **beef ravioli lasagna** sit for 2 minutes before serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!