

# DINNERLY



## Baked Beef Ravioli with Mozzarella



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 these short rib ravioli? Personally, we'd choose B. This dish requires absolutely no prepwork—just combine the ravioli and sauce, top with cheese, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- 3¾ oz mozzarella <sup>2</sup>
- 9 oz beef & wine ravioli <sup>1,2,3</sup>
- 8 oz marinara sauce

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

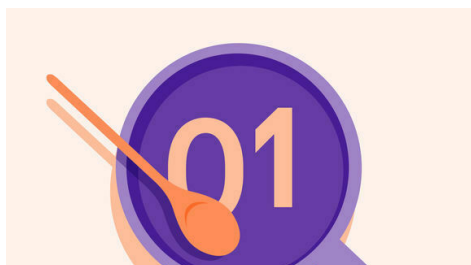
- medium ovenproof skillet

### 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

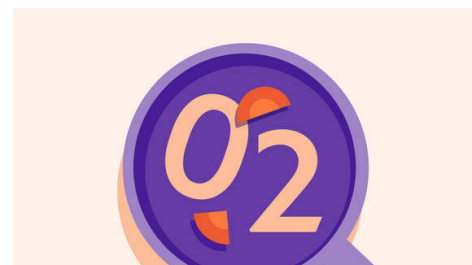
Calories 520kcal, Fat 26g, Carbs 46g, Protein 29g



#### 1. Prep ravioli

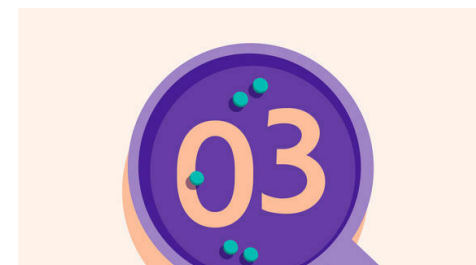
Preheat oven to 450°F with a rack in the upper third. Tear **mozzarella** into bite-sized pieces.

In a medium ovenproof skillet, stir together **ravioli**, **marinara sauce**, ½ cup **water**, ½ **teaspoon salt**, and **a few grinds of pepper** (ravioli won't be completely submerged). Top with **mozzarella**.



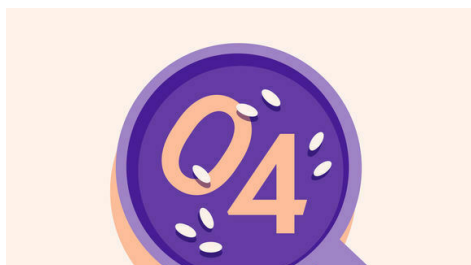
#### 2. Bake ravioli

Cover skillet with a lid or foil, then bake on upper oven rack until **ravioli** is tender, **sauce** is bubbling, and **cheese** is melted, about 20 minutes.



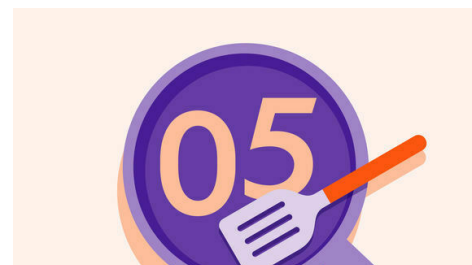
#### 3. Serve

Let **baked short rib ravioli** sit 5 minutes before serving. Enjoy!



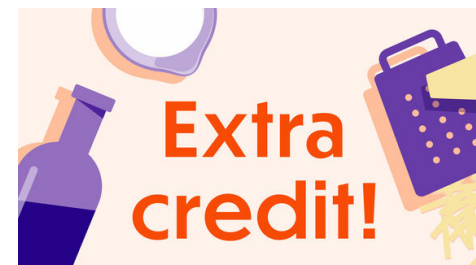
#### 4. ...

What were you expecting, more steps?



#### 5. ...

You're not gonna find them here!



#### 6. ...

Sit back, relax, and enjoy your Dinnerly!