



Skillet Ravioli Lasagna

with Italian Salad & Croutons

 20-30min  2 Servings

We love this baked ravioli for its convenience—everything cooks in one skillet! As you dig in, you'll discover hidden pockets of melted cheese beneath the ravioli, and a golden topping dotted with fresh basil. We add whole Italian tomatoes to the skillet, and cook them down to form a sweet sauce.

What we send

- 1 shallot
- 1 can whole peeled tomatoes
- 1 pkg mozzarella ¹
- tomato paste (use 1 Tbsp)
- ½ oz fresh basil
- 9 oz cheese ravioli ^{2,1,3}
- 1 ciabatta roll ³
- 1 romaine heart

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- medium ovenproof skillet
- 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 900kcal, Fat 44g, Carbs 94g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Peel and thinly slice **1 tablespoon shallot**, then finely chop remaining shallot. Cut **tomatoes** directly in the can with kitchen shears until finely chopped. Thinly slice **mozzarella**.



4. Make croutons

Meanwhile, cut **ciabatta** into 1-inch pieces. Spread out in an even layer on a rimmed baking sheet. Bake on upper oven rack until toasted, 6-8 minutes (watch closely).



2. Make sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped shallots**; cook, stirring, until softened, 1-2 minutes. Add **1 tablespoon tomato paste**; cook, stirring, until sizzling, about 1 minute. Add **tomatoes and their juices, half of the basil sprigs, ½ teaspoon salt, and a few grinds pepper**. Bring to a simmer; cook until slightly reduced, 4-5 minutes.



5. Prep salad & dressing

Cut **lettuce** crosswise into bite-size pieces, discarding stem end. In a large bowl, whisk to combine **1 tablespoon vinegar** with **1½ tablespoons oil** and season with **salt** and **pepper**. Stir in **sliced shallots**, and let sit for 5 minutes.



3. Bake lasagna

Add **1 cup water** to **sauce**; bring to a boil. Discard **basil sprigs**. Add **ravioli**; cook, stirring occasionally, until just softened, 5-6 minutes. Off the heat, fold in **half of the cheese**; top with remaining cheese. Bake on lower oven rack until liquid is almost completely absorbed, ravioli are tender, and cheese is browned in spots, 7-10 minutes (watch closely as ovens vary).



6. Finish & serve

Let **lasagna** sit for 5 minutes before serving. Add **romaine** and **croutons** to bowl with **dressing**, toss to combine. Pick and tear **leaves** from **remaining basil sprigs**. Scatter **basil leaves** over top of **lasagna**, spoon onto plates, and serve with **salad** alongside. Enjoy!