

DINNERLY



Customize with GF Ravioli

No Chop! Skillet Ravioli "Lasagna"



20-30min



2 Servings

This version of the recipe is customized with gluten free ravioli.

WHAT WE SEND

- 8 oz marinara sauce
- ¼ oz dried oregano
- ¾ oz piece Parmesan ⁷
- 2 oz shredded fontina ⁷
- 9 oz gluten-free cheese ravioli ^{3,7}

WHAT YOU NEED

- kosher salt

TOOLS

- medium ovenproof skillet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 500kcal, Fat 25g, Carbs 48g, Protein 27g



1. Make sauce

Preheat oven to 450°F with a rack in the upper third.

In a medium oven-proof skillet, combine **marinara sauce**, **1 cup water**, **½ teaspoon oregano**, and **a generous pinch of salt**; bring to a boil over medium-high heat.



2. Cook ravioli

To skillet with **sauce**, add **ravioli**; bring to a simmer over medium-high heat, stirring occasionally, until just softened, 5–6 minutes.

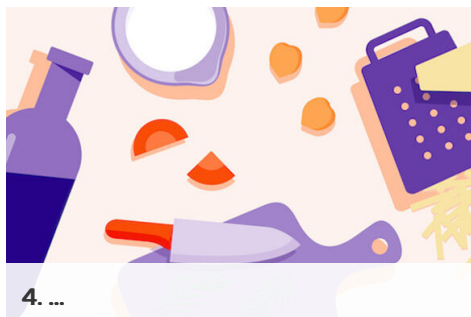
While ravioli cook, finely grate **Parmesan**.



3. Bake & serve

Remove skillet from heat. Carefully fold in **half of the fontina**. Top with **remaining fontina** and **Parmesan**. Transfer skillet to upper oven rack and bake until **sauce** is almost completely absorbed, **ravioli** are tender, and **cheese** is browned in spots, about 10 minutes.

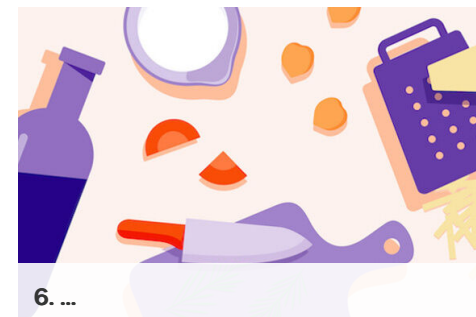
Allow **skillet ravioli "lasagna"** to rest for 5 minutes before serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!