

DINNERLY



Oven-Fried Spinach & Ricotta Ravioli with Tomato Dipping Sauce & Broccoli



20-30min



2 Servings

Anyone who's been to a state fair knows everything tastes better when it's fried. That includes ravioli, except we're not going to dip them in a big vat of grease! Instead, they're breaded and fried in the oven for a golden, crispy exterior and a gooey, cheesy interior. Finish it off with a side of roasted broccoli and tomato dipping sauce for a dinner you won't forget. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- garlic
- 2 oz panko ²
- 9 oz spinach ricotta ravioli ^{1,3,2}
- 8 oz tomato sauce
- ¾ oz Parmesan ³

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 large egg ¹
- sugar

TOOLS

- rimmed baking sheet
- large saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 35g, Carbs 82g, Protein 29g

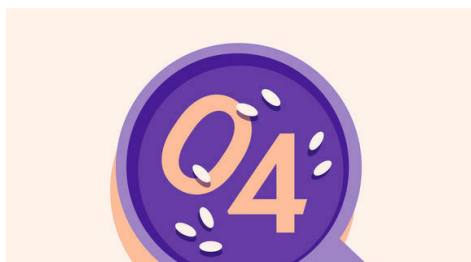


1. Prep ingredients

Preheat oven to 450°F with a rimmed baking sheet on a rack in the center. Bring a large saucepan of **salted water** to a boil.

Trim stem ends from **broccoli** and cut into 1-inch florets. Finely chop **1 teaspoon garlic**.

In a large bowl, toss broccoli with **1 tablespoon oil** and a **pinch each of salt and pepper**.



4. Bread ravioli & bake

Dip **ravioli** in **egg**, letting excess drip back into bowl, then press lightly into **panko**, flipping once (it's ok if they aren't fully coated).

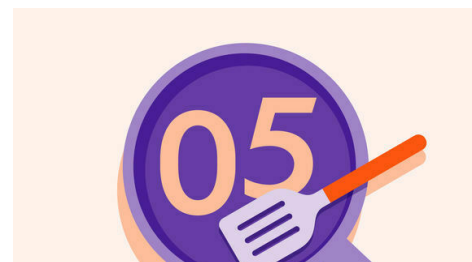
Place **coated ravioli** in a single layer onto one side of preheated baking sheet. Add **broccoli** to open side. Bake on center oven rack until ravioli is golden and broccoli is tender, about 10 minutes.



2. Prep breading station

In a medium bowl, beat **1 large egg** with **1 teaspoon water** and a **generous pinch each of salt and pepper**.

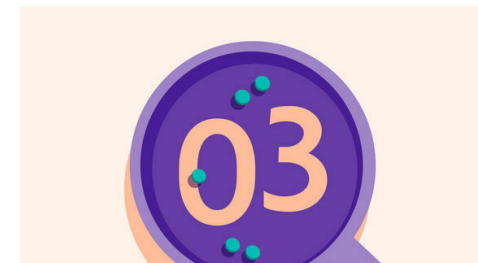
Place **panko** in a shallow dish or bowl and season with **salt** and **pepper**; add **2 teaspoons oil** and rub together with fingertips to evenly coat panko.



5. Cook sauce & serve

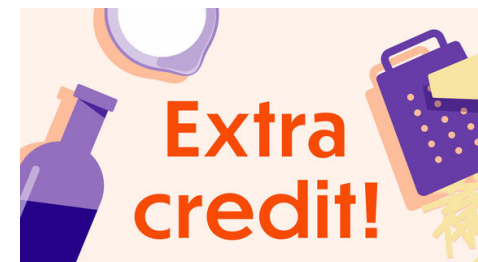
Meanwhile, heat **garlic** and **1 tablespoon oil** in reserved saucepan over medium-high; cook until fragrant, about 1 minute. Add **tomato sauce**, **½ cup water**, and **½ teaspoon sugar**; simmer over medium heat until **sauce** is thickened, 3–4 minutes; season with **salt** and **pepper**.

Top **broccoli** with **Parmesan** and serve alongside **ravioli** with **sauce** for dipping. Enjoy!



3. Cook ravioli

Add **ravioli** to saucepan with boiling **salted water** and cook, stirring, until almost al dente, about 3 minutes (start timer as soon as ravioli hits the water; it doesn't need to come back to a boil). Drain ravioli and transfer to a paper towel-lined plate. Let cool slightly before breading. Reserve saucepan for step 5.



6. Add some greens!

Take this dinner to the next level by adding a quick and easy side salad. Take whatever lettuce you have sitting in the fridge and toss it together with some sliced cucumbers, tomatoes, and a drizzle of olive oil and vinegar. Season to taste with salt and pepper.