

DINNERLY



Oven-Fried Ravioli with Marinara & Zucchini



30-40min



2 Servings

It's hard to improve on ravioli since they are already cheesy, tender pillows stuffed with deliciousness. But, here we're always up for a challenge. We're turning up the heat (literally!) and making them oh-so-crispy in the oven. Oh, and the zucchini just so happens to be "chip" size, which means, the ravioli isn't the only part of this dish that gets to go for a dip in that marinara sauce. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 1 zucchini
- 9 oz ravioli ^{1,3,7}
- 1 oz panko ¹
- 8 oz marinara sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- 1 large egg ³

TOOLS

- rimmed baking sheet
- large saucepan
- microplane or grater

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 26g, Carbs 66g, Protein 25g



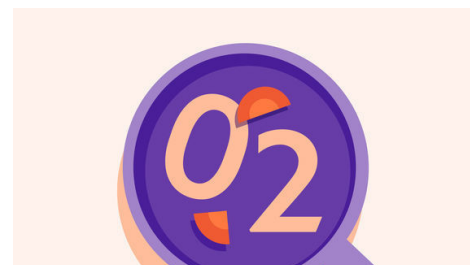
1. Prep zucchini

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet on rack to preheat.

Bring a large saucepan of **salted water** to a boil.

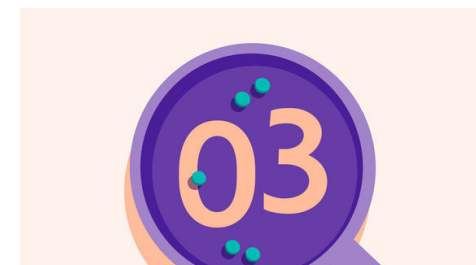
Finely grate **Parmesan**.

Trim ends from **zucchini**, then slice into ½-inch rounds. In a large bowl, toss with **2 teaspoons oil** (or enough to coat zucchini) and a **pinch each of salt and pepper**.



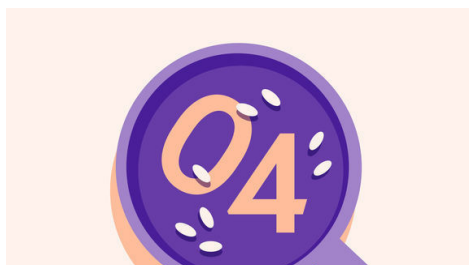
2. Cook ravioli

Add **ravioli** to boiling water and cook, stirring occasionally, until almost al dente, about 3 minutes (start timer as soon as ravioli hits the water, it does not need to come back to a boil). Drain, then transfer to a plate until step 4; reserve saucepan for step 5. Allow ravioli to cool slightly before breading.



3. Set up breading station

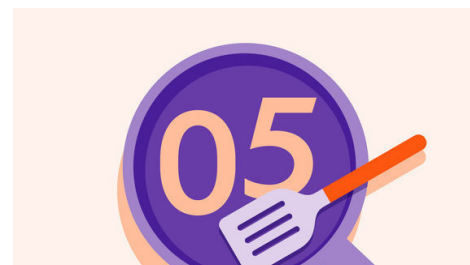
Beat **1 large egg** in a medium bowl; season with **salt** and **pepper**. In a shallow baking dish, toss **panko** with **2 teaspoons oil**, evenly coating breadcrumbs. Add **half of the Parmesan** and stir to combine; season with **salt** and **pepper**.



4. Bake ravioli & zucchini

One at a time, add **ravioli** to **egg**, tossing to coat. Let excess egg drip back into bowl, then add to **panko** and toss to coat; press lightly to help breading adhere.

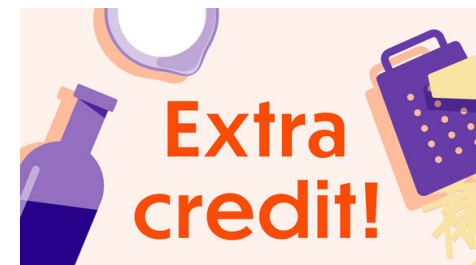
Carefully, place **breaded ravioli** in a single layer on one side of preheated baking sheet. Place **zucchini** on second half. Bake on center oven rack until ravioli is golden and zucchini is tender, about 15 minutes.



5. Heat marinara & serve

White **ravioli and zucchini** bake, heat **marinara sauce** in reserved saucepan over medium-high until warmed through, 2–3 minutes; season to taste with **salt** and **pepper**.




Top **fried ravioli** with **remaining Parmesan**, and serve **zucchini** and **marinara sauce** alongside. Enjoy!



6. Take it to the next level

Make a crunchy side salad of romaine and chopped veggies, doused in a classic Italian red wine vinaigrette.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**