



Lemon-Herb Burrata Ravioli alla Norma

with Crispy Garlic Breadcrumbs



20-30min



2 Servings

We have Sicily to thank for any type of pasta served "alla Norma," which translates into a delicious tomato sauce with pieces of fried or sautéed eggplant scattered throughout. Here we incorporate lemon-herb burrata ravioli, then top it with toasted breadcrumbs and Parmesan for a cheesy crunch in each bite. We finish it all off with a drizzle of herby basil pesto.

What we send

- ¾ oz Parmesan ¹
- 1 eggplant
- 2 plum tomatoes
- garlic
- 1 oz panko ²
- 1 romaine heart
- 9 oz lemon herb burrata ravioli ^{3,1,2}
- 2 oz basil pesto ¹

What you need

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

Tools

- large pot
- microplane or grater
- large skillet

Allergens

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

Nutrition per serving

Calories 1000kcal, Fat 73g, Carbs 67g, Protein 27g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely grate **Parmesan**, if necessary. Trim ends from **eggplant**, then cut into ½-inch pieces. Coarsely chop **tomatoes**. Finely grate **2 large garlic cloves**. In a small bowl, toss ¼ cup **panko** with **2 tablespoons of the Parmesan**.



4. Prep dressing & lettuce

While **sauce** simmers, in a large bowl, whisk to combine **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each of salt and pepper**. Cut **romaine** crosswise into ½-inch pieces, discarding stem end.



2. Toast panko

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **panko mixture** and cook, stirring, until golden, 3-5 minutes. Add **half of the grated garlic**. Cook, stirring, until fragrant and **breadcrumbs** are crisp, about 1 minute. Return panko to bowl; season with **a pinch of salt**. Wipe out skillet.



5. Cook ravioli

Add **ravioli** to pot with **boiling water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3-4 minutes. Drain ravioli, then add to skillet with **sauce**.



3. Make sauce

Heat ¼ cup **oil** in same skillet over medium-high. Add **eggplant** and **a generous pinch each of salt and pepper**. Cook, stirring occasionally, until eggplant is browned and tender, 5-7 minutes. Add **tomatoes, remaining grated garlic**, and ½ cup **water**. Simmer sauce, breaking up tomatoes with a spoon, until thickened, 5-6 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Place skillet over medium-high heat; add **remaining Parmesan**, in large pinches to avoid clumping. Cook, tossing to combine, about 1 minute. Season to taste with **salt** and **pepper**. Serve **ravioli** topped with **toasted panko**, and a **drizzle of pesto**. Toss **romaine** with **dressing** and serve alongside. Enjoy!