



Butternut Squash Ravioli Marinara

with Garlic Butter Breadcrumbs & Tossed Salad



20-30min



2 Servings

Turn your kitchen into a trattoria with delicious butternut squash ravioli! We take this cheese-stuffed fresh pasta to the next level with saucy tomato goodness and a buttery toasted panko topping for an out-of-this-world crunch. We sneak some veggies in with a simple salad of cucumbers and lettuce tossed in a creamy homemade dressing.

What we send

- garlic
- 14½ oz whole peeled tomatoes
- 1 oz panko ¹
- ¾ oz Parmesan ⁷
- 1 cucumber
- 1 Gotham Greens lettuce with roots
- 1 lemon
- 1 oz mayonnaise ^{3,6}
- 9 oz butternut squash ravioli ^{1,3,7}
- ¼ oz fresh parsley

What you need

- kosher salt & pepper
- butter ⁷
- olive oil
- sugar

Tools

- medium saucepan
- microplane or grater
- medium skillet

Cooking tip

When it comes to fresh & quality produce, it doesn't get any better than Gotham Greens—their lettuce with roots is proof! Simply trim off the roots before cooking!

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 53g, Carbs 73g, Protein 20g



1. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped.

In a small bowl, stir together **panko** and **2 tablespoons Parmesan**.



4. Prep salad & dressing

Meanwhile, peel **cucumber**, halve lengthwise, scoop out seeds, and cut crosswise into half-moons. Trim end from **lettuce**; cut crosswise into ½-inch ribbons.

Finely grate **1 teaspoon lemon zest**; separately squeeze **2 teaspoons juice** into a medium bowl. Whisk **mayonnaise**, **1 tablespoon oil**, and **½ teaspoon sugar** into bowl with juice. Season dressing to taste.



2. Toast breadcrumbs

Melt **2 tablespoons butter** in a medium skillet over medium-high. Add **panko mixture** and **half of the chopped garlic**. Cook, stirring, until breadcrumbs are golden and crisp, 3-5 minutes.

Transfer panko back to same bowl, then season to taste with **salt**. Wipe out skillet.



5. Cook ravioli

Add **ravioli** to boiling water. Cook, stirring occasionally, until al dente, about 3 minutes. Drain ravioli and transfer to skillet with **tomato sauce**. Add **remaining Parmesan** and stir to coat ravioli in sauce and cheese. Season to taste with **salt** and **pepper**.



3. Make tomato sauce

In same skillet, heat **2 tablespoons oil** and **remaining chopped garlic** over medium. Cook, stirring, until fragrant, about 1 minute. Add **tomatoes**, **¼ cup water**, **1 teaspoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Bring to a boil, then reduce heat to medium and simmer, crushing tomatoes with a fork, until sauce is thickened, about 8 minutes.



6. Dress salad & serve

Coarsely chop **parsley stems and leaves** together. Stir parsley and **lemon zest** into **breadcrumbs**. Toss **lettuce** and **cucumbers** in bowl with **dressing**.

Serve **ravioli** topped with **some of the garlic butter breadcrumbs**, with **salad** alongside. Pass **remaining breadcrumbs** at the table to sprinkle over top as desired. Enjoy!