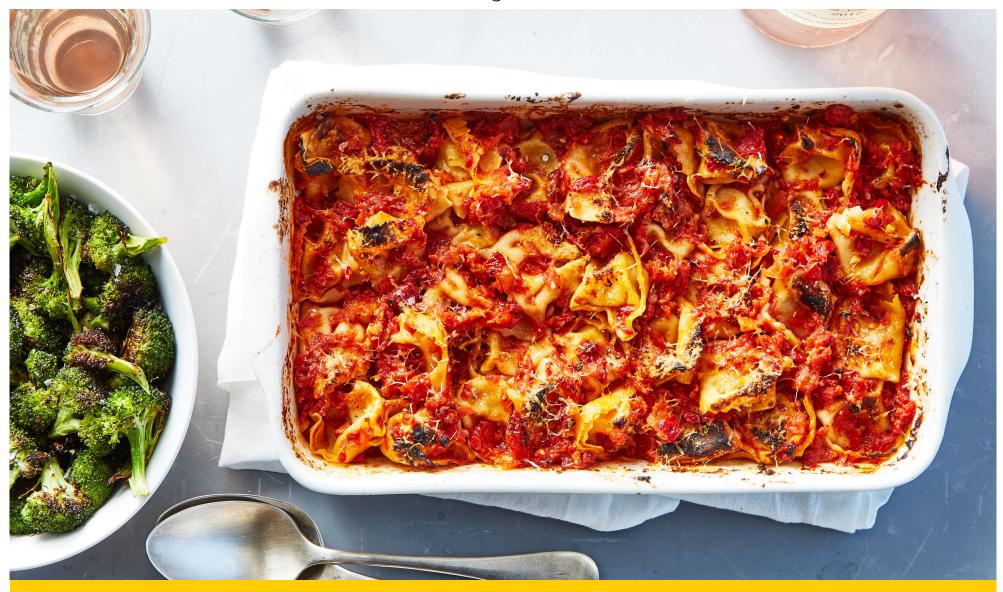
$\frac{\text{martha stewart}}{\text{MARLEY}} \frac{\&}{\text{SPOON}}$ 



# **Cheesy Gluten Free Ravioli Bake**

with Roasted Broccoli

30-40min 2 Servings

This sauce, with a slight kick from crushed red pepper, is a quick take on a spicy arrabiatta. We took out the whole "boil and drain pasta" step, which means less time cooking, and fewer pots and pans to clean! The gluten-free ravioli cooks as it bakes in the sauce and the broccoli roasts alongside at the same time!

### What we send

- garlic
- 2 oz roasted red peppers
- 14½ oz whole peeled tomatoes
- ½ lb broccoli
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 1 pkt crushed red pepper
- 9 oz gluten free cheese ravioli <sup>3,7</sup>

## What you need

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

## Tools

- small baking dish (1-1½ quarts)
- microplane or grater
- small saucepan
- rimmed baking sheet

#### Allergens

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

#### Nutrition per serving

Calories 680kcal, Fat 41g, Carbs 61g, Protein 24g



## 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Lightly **oil** a small baking dish.

Finely chop **2 teaspoons garlic**. Coarsely chop **roasted red peppers**. Use kitchen shears to cut **tomatoes** in the can until finely chopped. Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**.



4. Bake casserole

Place **ravioli** in prepared baking dish and top with **sauce**. Shake to distribute sauce, cover with foil, and bake on upper oven rack until ravioli is tender, about 15 minutes.



2. Start sauce

Heat **chopped garlic**, **half of the crushed red pepper** (or more or less depending on heat preference), and **2 tablespoons oil** in a small saucepan over medium, stirring, until fragrant, 2-3 minutes.

Increase heat to medium-high, then add **roasted red peppers**, and cook, about 1 minute.



5. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1½ tablespoons oil**, and season with **salt** and **pepper**.

Roast broccoli on lower oven rack (at the same time as **ravioli** bakes) until tender and browned in spots, about 15 minutes. Remove casserole and broccoli from oven. Switch oven to broil.



3. Finish sauce

To saucepan, add **tomatoes**, **¼ cup** water, **1 teaspoon sugar**, **½ teaspoon** salt, and a few grinds of pepper. Bring to a boil over high heat and cook, just enough for flavors to meld, about 2 minutes.

Remove from heat and stir in **half of the Parmesan**; season to taste with **salt** and **pepper**.



6. Finish & serve

Top casserole with remaining Parmesan, return to upper oven rack, and broil, uncovered, until cheese and ravioli are golden brown and bubbly, 2-3 minutes (watch closely as broilers vary). Toss broccoli with 1½ teaspoons vinegar and a drizzle of oil; season to taste with salt and pepper. Serve ravioli casserole with broccoli alongside. Enjoy!