

DINNERLY



Baked Gluten Free-Ravioli Parm with Mozzarella



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this baked gluten free ravioli parm? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the sauce, add the ravioli and cheese, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ⁷
- 2 (8 oz) tomato sauce
- ¼ oz dried oregano
- ¼ oz granulated garlic
- 9 oz gluten free cheese ravioli ^{3,7}

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷

TOOLS

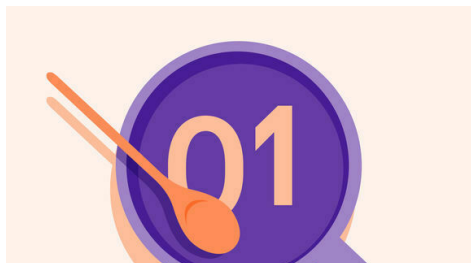
- medium (10") ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 30g, Carbs 66g, Protein 30g

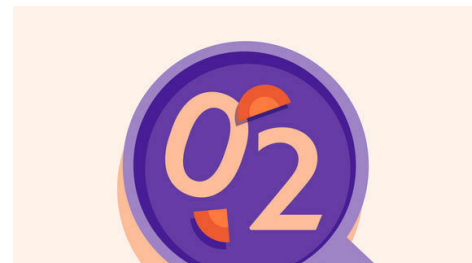


1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

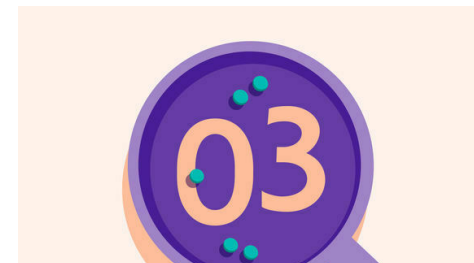
Tear **mozzarella** into bite-sized pieces.

In a medium ovenproof skillet combine **all of the tomato sauce, 1¼ cups water, 1 teaspoon oregano, and ½ teaspoon granulated garlic**. Bring to a boil over medium heat. Off heat, stir in **1 teaspoon salt, a pinch of sugar, and a few grinds of pepper**.



2. RAVIOLI VARIATION

Stir **ravioli** and **1 tablespoon butter** into skillet with **marinara sauce**; tightly cover with foil. Bake on upper oven rack until pasta is tender and sauce is slightly thickened, about 15 minutes (watch closely as ovens vary).



3. Broil cheese & serve

Remove skillet from oven; discard foil. Switch oven to broil. Gently stir **ravioli** and **sauce**, then top with **mozzarella**. Broil on upper oven rack until cheese is melted and browned in spots, 4–5 minutes (watch closely).

Let **baked ravioli Parm** sit 5 minutes before serving. Enjoy!



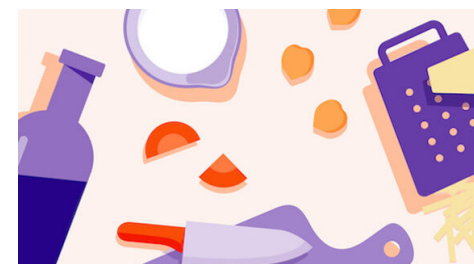
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!