

DINNERLY



Oven-Fried Cheese Ravioli & Zucchini with Tomato Dipping Sauce



20-30min



2 Servings

Anyone who's been to a state fair knows everything tastes better when it's fried. That includes ravioli, except we're not going to dip them in a big vat of grease! Instead, they're breaded and fried in the oven for a golden, crispy exterior and a gooey, cheesy interior. Finish it off with a side of roasted zucchini and tomato dipping sauce for a dinner you won't forget. We've got you covered!

WHAT WE SEND

- 2 zucchini
- 2 oz panko ²
- 9 oz cheese ravioli ^{1,3,2}
- 8 oz tomato sauce
- $\frac{3}{4}$ oz Parmesan ³

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- 1 large egg ¹
- sugar

TOOLS

- rimmed baking sheet
- large saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 820kcal, Fat 44g, Carbs 79g, Protein 28g

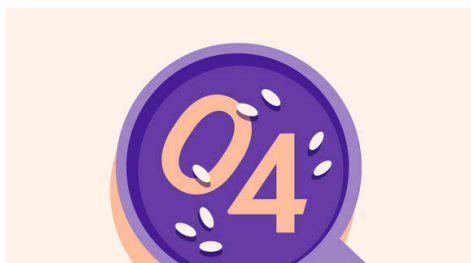


1. ZUCCHINI VARIATION

Preheat oven to 450°F with a rimmed baking sheet on a rack in the center. Bring a large saucepan of **salted water** to a boil.

Finely chop 1 **teaspoon garlic**.

Halve **zucchini**, then thinly slice into half moons. Toss in a large bowl with 1 **tablespoon oil** and a **pinch each of salt and pepper**.



4. Bread ravioli & bake

Dip **ravioli** in **egg**, letting excess drip back into bowl, then press lightly into **panko**, flipping once (it's ok if they aren't fully coated).

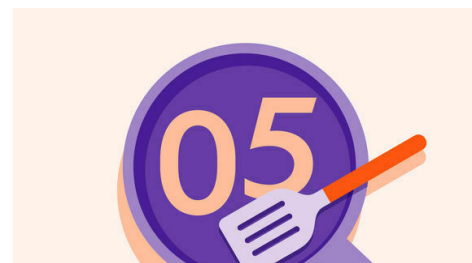
Place **coated ravioli** in a single layer onto one side of preheated baking sheet. Add **zucchini** to open side. Bake on center oven rack until ravioli is golden and zucchini is tender, about 10 minutes.



2. Prep breading station

In a medium bowl, beat 1 **large egg** with 1 **teaspoon water** and a **generous pinch each of salt and pepper**.

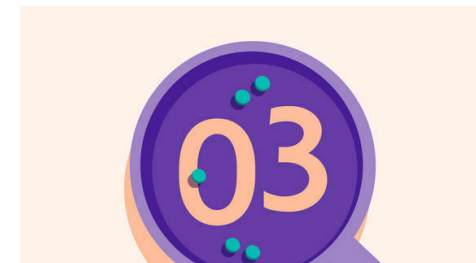
Place **panko** in a shallow dish or bowl and season with **salt** and **pepper**; add 2 **teaspoons oil** and rub together with fingertips to evenly coat panko.



5. Cook sauce & serve

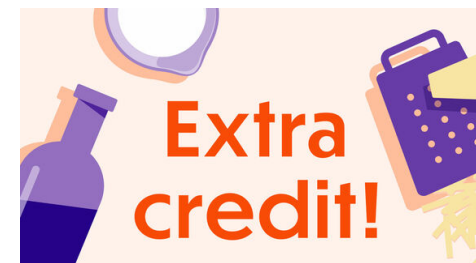
Meanwhile, heat **garlic** and 1 **tablespoon oil** in reserved saucepan over medium-high; cook until fragrant, about 1 minute. Add **tomato sauce**, $\frac{1}{3}$ **cup water**, and $\frac{1}{2}$ **teaspoon sugar**; simmer over medium heat until **sauce** is thickened, 3–4 minutes; season with **salt** and **pepper**.

Top **zucchini** with **Parmesan** and serve alongside **ravioli** with **sauce** for dipping. Enjoy!



3. Cook ravioli

Add **ravioli** to saucepan with boiling **salted water** and cook, stirring, until almost al dente, about 3 minutes (start timer as soon as ravioli hits the water; it doesn't need to come back to a boil). Drain ravioli and transfer to a paper towel-lined plate. Let cool slightly before breading. Reserve saucepan for step 5.



6. Add some greens!

Take this dinner to the next level by adding a quick and easy side salad. Take whatever lettuce you have sitting in the fridge and toss it together with some sliced cucumbers, tomatoes, and a drizzle of olive oil and vinegar. Season to taste with salt and pepper.