

# DINNERLY



## Baked Mushroom Ravioli "Lasagna" with Zucchini, Fontina & Parmesan

 40-50min  2 Servings

Is it ravioli or lasagna? Let's ditch the labels and let it be both! We layer pillowy mushroom ravioli with tangy marinara sauce and garlicky zucchini and onions. Bake it all under a generous layer of fontina and Parmesan and you'll be rewarded with the cheesiest pasta mashup you didn't know you needed. We've got you covered!

## WHAT WE SEND

- 1 zucchini
- 1 yellow onion
- ¼ oz granulated garlic
- 8 oz marinara sauce
- 9 oz mushroom ravioli <sup>1,2,3</sup>
- ¾ oz Parmesan <sup>2</sup>
- 2 oz shredded fontina <sup>2</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- microplane or grater
- medium ovenproof skillet
- nonstick cooking spray

## COOKING TIP

Hot (and cheesy, just like this "lasagna") tip: spraying the foil with a bit of cooking spray before covering the skillet will prevent the cheese from sticking to the foil while it's covered!

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 640kcal, Fat 34g, Carbs 66g, Protein 26g



### 1. Prep ingredients

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

Trim ends from **zucchini** and cut into ¼-inch rounds.

Halve **onion** and thinly slice.

Finely grate **Parmesan**, if necessary.



### 2. Cook zucchini & onions

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **zucchini and onions** and cook, stirring, until crisp-tender and browned in spots, about 5 minutes. Reduce heat to medium if browning too quickly.

Off heat, stir in ½ **teaspoon granulated garlic** and season with **salt and pepper**. Transfer to a bowl and reserve skillet.



### 3. Assemble "lasagna"

In same skillet over high heat, combine **marinara, 1 cup water, ½ teaspoon granulated garlic**, and a **generous pinch of salt**. Bring to a boil.

Remove from heat and stir in **ravioli** and **half of the Parmesan**.

Top ravioli with **zucchini and onions, fontina, and remaining Parmesan**. Grease a sheet of foil with cooking spray, then cover skillet with foil, greased side down.



### 4. Bake ravioli "lasagna"

Transfer skillet to oven and bake until ravioli begin to soften, about 10 minutes.

Uncover and continue to bake until **sauce** is thickened, **ravioli** are tender, and **cheese** is browned in spots, 8–10 minutes.

Allow **skillet ravioli "lasagna"** to rest for 5 minutes before serving. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!