

DINNERLY



Oven-Fried Butternut Squash Ravioli with Marinara Sauce & Crispy Romaine Salad



30-40min



2 Servings

We know you can do much better than putting mozzarella sticks in the toaster oven and calling it a day. Swap the mozz for a butternut squash filling and a sprinkle of Parm, fry them in the oven til they're crispy (not greasy!), and add a homemade marinara sauce on the side. See, that was just as easy for a whole lot more flavor. We'll gladly take a crisp romaine salad too, because we're #adults. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ²
- 9 oz butternut squash ravioli ^{1,2,3}
- 2 oz panko ³
- 8 oz tomato sauce
- ¼ oz Tuscan spice blend
- 1 pkt balsamic vinaigrette
- 1 romaine heart

WHAT YOU NEED

- kosher salt
- 1 large egg ¹
- olive oil

TOOLS

- rimmed baking sheet
- medium saucepan
- microplane or grater

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 710kcal, Fat 31g, Carbs 87g, Protein 26g



1. Cook ravioli

Preheat oven to 450°F with a rimmed baking sheet on a rack in the center. Bring a medium saucepan of **salted water** to a boil. Finely grate **Parmesan**, if necessary.

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Cook, stirring occasionally, until almost al dente, about 3 minutes. Drain and transfer to a plate.

Reserve saucepan.



2. Prep breading

Beat 1 **large egg** in a medium bowl; season with **salt** and **pepper**.

In a shallow bowl, toss **panko** with 1 **tablespoon oil** until evenly coated. Add **half of the Parmesan** and stir to combine; season with **salt** and **pepper**.



3. Bread & bake ravioli

Add **ravioli** to **egg**, tossing to coat; let excess drip back into bowl. Add to **panko** and toss to coat; press lightly to help breading adhere.

Carefully add ravioli in a single layer on preheated baking sheet. Bake on center oven rack until golden, about 13–15 minutes.



4. Make marinara

In reserved saucepan, combine **tomato sauce**, ½ **teaspoon Tuscan spice**, ¼ **cup water**, 1 **tablespoon oil**, and ½ **teaspoon sugar**; simmer over medium heat until thickened, 4–5 minutes. Season to taste with **salt** and **pepper**.



5. Make salad & serve

In a medium bowl, whisk to combine **balsamic vinaigrette** and ½ **teaspoon Tuscan spice**. Halve **lettuce**, then thinly slice. Add to **dressing**, tossing to coat.

Serve **oven-fried ravioli** with **remaining Parmesan** sprinkled over top and with **salad** and **marinara** alongside. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.