

DINNERLY



Skillet Ravioli "Lasagna"

with Mozzarella & Parmesan



20-30min



2 Servings

Life is all about exploring the pasta-bilities. And this dish is the ravi-only thing we want right now. Saucy layers of cheesy, pillowy ravioli take all the work out of making lasagna. We would say sorry for all the puns, but we're pasta the point of no return. We've got you covered!

WHAT WE SEND

- garlic
- 1 pkg mozzarella ⁷
- ¾ oz piece Parmesan ⁷
- 8 oz can tomato sauce
- dried oregano (use ½ tsp)
- 1 pkg cheese ravioli ^{1,3,7}

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- box grater
- medium (10") ovenproof skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 34g, Carbs 47g, Proteins 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Roughly chop **2 teaspoons garlic**. Coarsely shred **mozzarella** and **Parmesan** on the large holes of a box grater, keeping them separate.



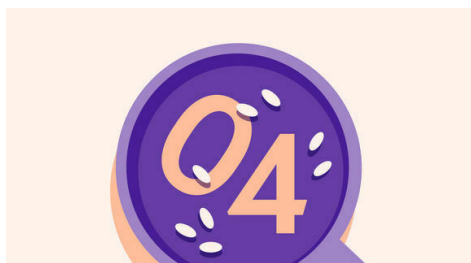
2. Make sauce

Heat **chopped garlic** and **1 tablespoon oil** in a medium ovenproof skillet over medium-high until sizzling, about 1 minute. Stir in **tomato sauce**, **1 cup water**, **½ teaspoon sugar**, **½ teaspoon oregano**, and **a generous pinch of salt**. Bring to a boil.



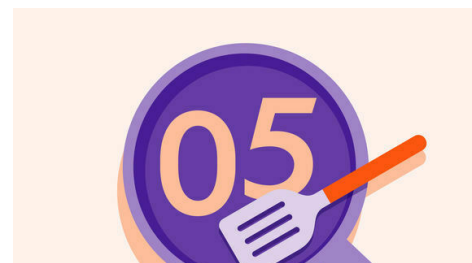
3. Assemble "lasagna"

Add **ravioli** to **sauce** and simmer over medium-high heat, stirring occasionally, until just softened, 5–6 minutes. Remove from heat and carefully fold in **half of the mozzarella**. Top with **remaining mozzarella** and **Parmesan**.



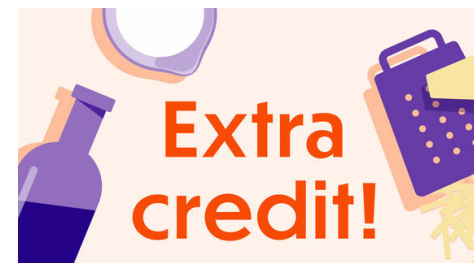
4. Bake "lasagna"

Transfer skillet to upper oven rack and bake until **sauce** is almost completely absorbed, **ravioli** are tender, and **cheese** is browned in spots, about 10 minutes.



5. Serve

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



6. Add some green!

Fact: Lasagna is a superstar on its own. But, every superhero needs a sidekick. Round out this dinner with an easy chopped side salad. Whisk together a quick dressing of red wine vinegar, olive oil, salt, pepper, and a little squirt each of Dijon mustard and honey. Toss with chopped romaine, cherry tomatoes, red onions, cucumbers, and grated Parmesan.