

# DINNERLY



## **Ricotta Ravioli Bake** with Crunchy Panko Crust and Mixed Salad



25 minutes



2 Servings

Whether you're full-time vego or part-time only, our varied range of vegetarian dishes really hits the spot. Bursting with veggies, dairy, legumes, grains and nuts, they're packed with flavour, they'll fill you up and they're totally mouth-watering too!



## WHAT WE SEND

- 1 onion
- 2 garlic cloves
- 40g panko breadcrumbs <sup>2,5</sup>
- 50g tomato paste
- 10g Italian seasoning <sup>4</sup>
- 400g diced tomatoes
- 325g spinach and ricotta fiore ravioli <sup>1,2,3,5</sup>
- 50g mixed salad leaves

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1½ tbs olive oil
- 1 tsp sugar
- 2 tsp white wine vinegar <sup>4</sup>

## TOOLS

- medium saucepan
- 1.5L (6 cup) baking dish

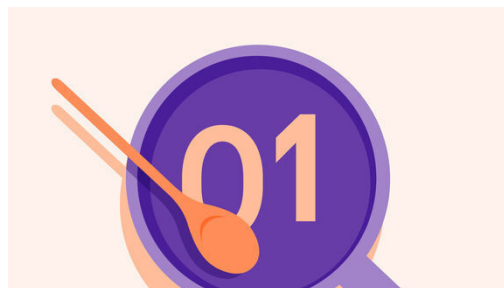
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Egg (1), Gluten (2), Milk (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

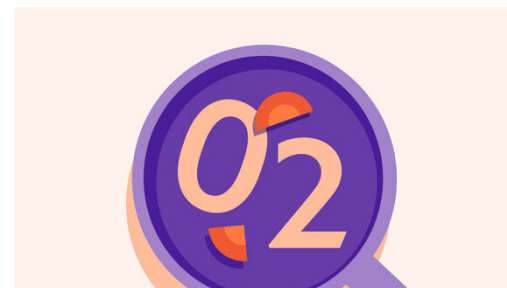
## NUTRITION PER SERVING

Energy 635kcal, Fat 22.6g, Carbs 82.8g, Protein 20.4g



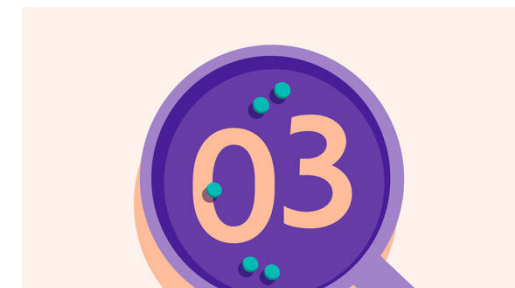
### 1. Prep ingredients

Preheat the oven to 220C, fan-forced. Finely chop the **onion**. Crush or finely chop the **garlic**. Combine the **breadcrumbs** and **2 tsp olive oil** in a bowl and season with **salt and pepper**. Using your fingertips, massage to combine.



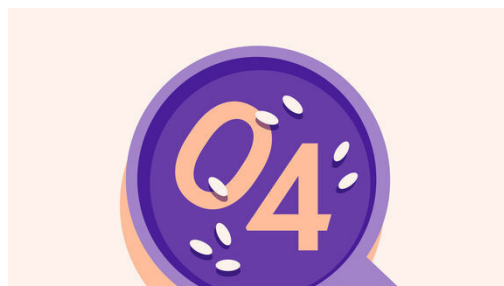
### 2. Start sauce

Heat **2 tsp olive oil** in a medium saucepan over medium heat. Cook the **onion**, stirring, for 4-5 mins until softened. Add the **garlic**, **half the tomato paste\*** and **3 tsp Italian seasoning** and cook, stirring, for 1 min or until fragrant.



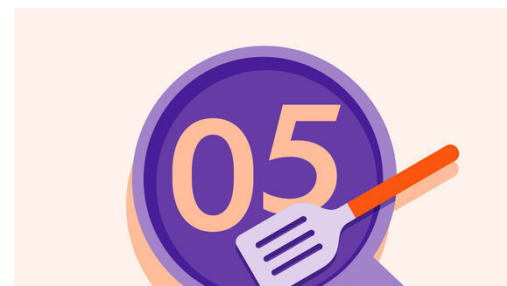
### 3. Finish sauce

Add the **tomatoes**, **1 tsp sugar** and **125ml (½ cup) water** to the onion mixture and bring to a simmer. Taste, then season with **salt and pepper**. Add the **ravioli** to the sauce and gently stir to combine. Cook for 2 mins or until heated through.



### 4. Bake ravioli

Pour the **ravioli mixture** into a 1.5L (6 cup) baking dish and scatter over the **breadcrumb mixture** and **remaining Italian seasoning**. Bake for 10 mins or until the ravioli is al dente and the breadcrumbs are golden.



### 5. Serve up

Meanwhile, combine **2 tsp olive oil** and **2 tsp white wine vinegar** in a large bowl. Add the **salad leaves**, season with **salt and pepper** and toss to coat. Pop the **ravioli bake** and salad on the table for everyone to help themselves. Enjoy!



### 6. Make it yours

Empty out the crisper drawer and boost your salad by adding whatever you have on hand, from avocado and cucumber to capsicum and tomatoes.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

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