



Baked Squash Ravioli Al Forno







with Mozzarella and Veggies

Veggie Quick 20 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!

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-  Butternut Squash Ravioli
-  Shrimp
-  Zucchini
-  Baby Spinach
-  Parsley
-  Crushed Tomatoes with Garlic and Onion
-  Mozzarella Cheese, shredded
-  Garlic, cloves

Start here

- Before starting, preheat the broiler to high.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, large oven-proof pan, measuring spoons, strainer, measuring cups

Ingredients

	2 Person	4 Person
Butternut Squash Ravioli	350 g	700 g
Shrimp	285 g	570 g
Zucchini	1	2
Baby Spinach	56 g	113 g
Parsley	7 g	14 g
Crushed Tomatoes with Garlic and Onion	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Garlic, cloves	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1



Prep and broil zucchini

- Quarter **zucchini** lengthwise. Cut into ½-inch quarter-moons.
- Add **zucchini** and ½ **tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven, stirring halfway, until **zucchini** is tender-crisp and golden brown, 10-12 min.

4



Cook ravioli

- Meanwhile, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 1-2 min.
- Reserve ¼ **cup** (½ cup) **pasta water**, then drain.
- Add **ravioli**, **zucchini**, **spinach** and **half the parsley** to the pan with **sauce**. Season with **salt** and **pepper**.
- Stir until **spinach** wilts, 1 min. (**NOTE:** If you don't have an oven-proof pan, carefully transfer ravioli to an 8x8-inch baking dish [9x13-inch for 4 ppl].)

Add **shrimp** to the pan with **sauce** along with other ingredients.

2



Finish prep

- Meanwhile, peel, then mince or grate **garlic**.
- Finely chop **parsley**.
- Roughly chop **spinach**.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large oven-proof pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate. Use the same pan to make **sauce** in step 3.

5



Broil ravioli

- Sprinkle **mozzarella** over top.
- Broil in the **middle** of the oven until **cheese** is bubbly and golden-brown, 3-4
- Allow to rest for 2-3 min before serving.

3



Make sauce

- Heat a large oven-proof pan on medium-high heat.
- When hot, add 2 **tbsp** (4 tbsp) **butter**. Swirl pan until melted, 30 sec.
- Add **garlic**. Reduce heat to medium, then cook, stirring often until fragrant, 30 sec.
- Add crushed **tomatoes** and ¼ **tsp** (½ tsp) **sugar**. Season with **salt** and **pepper**.
- Bring to a simmer, then reduce heat to medium. Cook, stirring occasionally until **sauce** has thickened slightly, 2-3 min.

6



Finish and serve

- Divide **ravioli** between plates.
- Sprinkle **remaining parsley** over top.

Dinner Solved!