

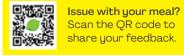
Baked Squash Ravioli Al Forno

with Mozzarella and Veggies

Veggie

Quick

20 Minutes













Baby Spinach

Crushed Tomatoes

with Garlic and Onion





Parsley



Mozzarella Cheese, shredded



Garlic, cloves



HELLO MOZZARELLA

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

Bust out

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

Ingredients

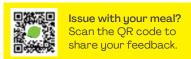
	2 Person	4 Person
Butternut Squash Ravioli	350 g	700 g
Shrimp	285 g	570 g
Zucchini	1	2
Baby Spinach	56 g	113 g
Parsley	7 g	14 g
Crushed Tomatoes with Garlic and Onion	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Garlic, cloves	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and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





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.



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.



- Heat a large oven-proof pan on mediumhigh 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.



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.



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.



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

Dinner Solved!