



for the  
little ones



Ravioli & fresh  
cherry tomatoes



# Baked Pizza Ravioli

Italian sausage ravioli baked in rich tomato sugo with mushrooms, bursting cherry tomatoes and melty mozzarella.

 30 Minutes

 PORK

 2 Servings

| Per serve : | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|-------------|---------|-----------|---------------|
|             | 29g     | 23g       | 59g           |

## FROM YOUR BOX

|                 |       |
|-----------------|-------|
| MUSHROOMS       | 100g  |
| CHERRY TOMATOES | 200g  |
| TOMATO SUGO     | 1 jar |
| SAUSAGE RAVIOLI | 400g  |
| MOZZARELLA      | 1     |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano/italian herbs, balsamic vinegar

## COOKING TOOLS

ovenproof frypan, saucepan

Divide the ravioli between smaller ovenproof dishes before adding the cheese to make individual pizza-style pasta bakes.

### Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.

**No gluten option** – sausage ravioli is replaced with GF beef ravioli.



### 1. Start the Sauce

Set oven to 220°C and bring a saucepan of **water** to a boil.

Heat an ovenproof frypan with **oil** over medium-high heat. Slice and add **mushrooms** and cook for 3 minutes until softened.



### 2. ADD the tomatoes

Halve **cherry tomatoes** and add to pan with **2 tsp dried oregano**. Cook for 2 minutes until beginning to soften.

**tip** Add any extra veggies with the tomatoes such as capsicum or spinach.



### 3. SIMMER the Sauce

Pour in **tomato sugo**, **1 tbs balsamic vinegar** and **1/4 jar water**. Simmer for 5 minutes. Season with **salt and pepper** to taste.



### 4. Cook the Ravioli

Add **ravioli** to the boiling water and cook for 3 minutes, or until just tender.

Drain and gently fold through the **tomato sauce**.

**tip** Transfer ravioli and sauce to an oven dish if you are not using an ovenproof frypan.



### 5. TOP AND Bake

Tear and scatter **mozzarella** over the top. Bake for 8-10 minutes until the **cheese** is melted and bubbling.

**tip** Short on time? Stir cheese through instead of baking.



### 6. FINISH AND SERVE

Remove **pizza ravioli bake** from oven and serve at the table.

**tip** Serve with a green side salad if you prefer!