



DINNER TWIST
LOCAL, HEALTHY, DELIVERED

for the
little ones



Ravioli & fresh
cherry tomatoes



Baked Pizza Ravioli



30 Minutes



PORK



4/6 Servings

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

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	22g	61g/64g

FROM YOUR BOX

	4 PERSON	6 PERSON
MUSHROOMS	200g	2 x 200g
GARLIC CLOVE	1	2
CHERRY TOMATOES	200g	2 x 200g
TOMATO SUGO	1 jar	2 jars
SAUSAGE RAVIOLI	2 x 400g	3 x 400g
MOZZARELLA	1	2

FROM YOUR PANTRY

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

COOKING TOOLS

large 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 4–5 minutes until softened.



2. ADD GARLIC & tomatoes

Crush **garlic** and halve **cherry tomatoes**. Add both to the 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 **3/4 jar water**. Simmer for 5 minutes. Season with **salt and pepper** to taste.

6P – add **2 x tomato sugo** and **1/2 jar water**.



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!