



ONE-POT RAVIOLI BAKE

with Spinach, Thyme, and Parmesan Breadcrumbs

PREP: 5 MIN
TOTAL: 30 MIN

LEVEL 1

NUT FREE

VEGGIE



HELLO

ONE-POT BAKE

All the flavor, but with an easy-peasy cleanup

INGREDIENTS:

- Yellow Onion
- Thyme
- Veggie Stock Concentrates
- Spinach & Ricotta Ravioli (Contains: Milk, Wheat, Eggs)
- Panko Breadcrumbs (Contains: Wheat)
- Parmesan Cheese (Contains: Milk)
- Sour Cream (Contains: Milk)
- Spinach

FOR 4 PEOPLE:

- 1
- ¼ oz
- 2
- 18 oz
- ½ Cup
- ½ Cup
- 8 TBSP
- 5 oz

NUTRITION PER SERVING

445 cal | Fat: 22 g | Sat. Fat: 13 g | Protein: 22 g | Carbs: 42 g | Sugar: 3 g | Sodium: 806 mg | Fiber: 3 g

START STRONG

Not in the mood to strip thyme leaves from the stem? We totally get it. Toss the entire sprig in there, but be sure to fish it out before step 5!



BUST OUT

- Large ovenproof pan
- Small bowl
- Olive oil (2 tsp)
- Butter (2 TBSP) (Contains: Milk)

1 PREHEAT AND PREP

Wash and dry all produce.

Preheat broiler to high or oven to 500 degrees. Halve, peel, and thinly slice **onion**. Strip **thyme leaves** off stems (you'll want about 1½ TBSP). Discard stems.

2 COOK AROMATICS

Heat **2 TBSP butter** in a large ovenproof pan over medium heat. Add **thyme** and **onions**, and cook until softened, 5-6 minutes. Season with **salt** and **pepper**. Add **stock concentrates** and **2½ cups water**, and bring to a simmer.

3 ADD RAVIOLI

Add **ravioli** to pan, cover, and cook 3-4 minutes. Uncover and increase heat to high. Spoon **broth** over ravioli until they're tender and **broth** is thickened and reduced, 5-6 minutes. **TIP:** If **broth** evaporates before ravioli are tender, add a splash of water. To keep ravioli from sticking, shake pan occasionally.



4 MAKE PARMESAN BREADCRUMBS

In a small bowl, combine **panko**, **Parmesan cheese**, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper**.

5 ADD SOUR CREAM AND SPINACH

Remove pan from heat. Carefully stir **sour cream** and **spinach** into **ravioli** until thoroughly combined with **broth**. Season with **salt** and **pepper**. **TIP:** You should have a thick, creamy sauce and wilted **spinach**. If the sauce is too thick, add a splash of water.

6 BROIL AND FINISH

If you're not using an ovenproof pan, transfer mixture to baking dish. Sprinkle with **Parmesan breadcrumbs**, and broil until golden brown, 2-3 minutes.

TRIUMPH!

Sit back and watch your family devour those greens.

