



## Bubbling Baked Ravioli

with Italian-style hard cheese

**Hands-on Time:** 20 minutes

**Overall Time:** 40 minutes

**Veggie:** Serves 1 & 2

**Chef:** Thea Richter

**Wine Pairing:** Waterford Estate | Waterford Pecan Stream Sauvignon Blanc

| Nutritional Info   | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy             | 458kJ    | 2340kJ      |
| Energy             | 110kcal  | 560kcal     |
| Protein            | 3.7g     | 18.8g       |
| Carbs              | 15.9g    | 81.4g       |
| of which sugars    | 3.3g     | 17.1g       |
| Fibre              | 2g       | 10.3g       |
| Fat                | 3.2g     | 16.5g       |
| of which saturated | 1.8g     | 9g          |
| Sodium             | 224mg    | 1146mg      |

**Allergens:** Sulphites, Egg, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

| Serves 1 | Serves 2 |   |
|----------|----------|---|
| 150g     | 300g     | Butternut & Ricotta Ravioli                     |
| 20ml     | 40ml     | Grated Italian-style Hard Cheese                |
| 40ml     | 80ml     | Panko Breadcrumbs                               |
| 1        | 1        | Onion<br><i>peel &amp; roughly dice 1/2 [1]</i> |
| 1        | 1        | Garlic Clove<br><i>peel &amp; grate</i>         |
| 5ml      | 10ml     | NOMU Italian Rub                                |
| 100g     | 200g     | Cooked Chopped Tomato                           |
| 30ml     | 60ml     | Crème Fraîche                                   |
| 50g      | 100g     | Spinach<br><i>rinse</i>                         |

**1. BUBBLING AWAY** Preheat the oven to the grill setting or the highest temperature. Bring a pot of salted water to a boil for the ravioli. Cook the ravioli until they float to the surface, 1-2 minutes. Drain and toss through a drizzle of olive oil.

**2. CRUNCHY CRUMB** Heat 40g [60g] of butter in the microwave or in a pot over the stove until completely melted. Remove from the heat, mix in the grated cheese, the breadcrumbs, and the seasoning. Remove from the pot and set aside.

**3. BEAUTIFUL SAUCE** Return the pot to medium-high heat with a drizzle of oil. When hot, fry the onion until soft, 3-4 minutes (shifting occasionally). Add the garlic and the NOMU rub and fry until fragrant, 1 minute (shifting constantly). Stir in the cooked tomato, 50ml [100ml] of warm water, and simmer until slightly reduced, 6-7 [7-8] minutes. Stir through the crème fraîche, spinach, seasoning, and a sweetener (to taste). Remove from the heat.

**4. GRILL UNTIL GOLDEN** Add the cooked ravioli to the sauce and mix until fully coated. Place in a small ovenproof dish. Sprinkle over the crumb mixture and pop in the oven. Grill until the breadcrumbs are golden, 3-4 minutes.

**5. PASTA-TIVELY DELICIOUS!** Plate up a generous helping of the baked ravioli and dive in, Chef!

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

Sugar/Sweetener/Honey

Butter