



# UCOOK

## Crunchy Baked Beef Ravioli

**with fresh oregano & Italian-style hard cheese**

A beautiful and bubbling beef ravioli bake. Delectable beef pillows are coated in a creamy tomato sauce and baked under a crunchy blanket of panko breadcrumbs. It is finished off with fresh oregano and Italian-style cheese. Classic, tasty and simple; why tamper with perfection?

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**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

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**Serves:** 4 People

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**Chef:** Thea Richter

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 **Quick & Easy**

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 **Leopard's Leap | Culinaria Grand Vin**

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## Ingredients & Prep

700g	Beef Ravioli
120g	Italian-style Hard Cheese <i>½ grated &amp; ½ peeled into ribbons</i>
200ml	Panko Breadcrumbs
2	Onions <i>peeled &amp; roughly diced</i>
4	Garlic Cloves <i>peeled &amp; grated</i>
20ml	NOMU Provencal Rub
400ml	Tomato Passata
170ml	Crème Fraîche
160g	Spinach <i>rinsed</i>
15g	Fresh Oregano <i>rinsed &amp; picked</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter  
Sugar/Sweetener/Honey

**1. BUBBLING AWAY** Preheat the oven to the grill setting or the highest temperature. Boil the kettle. Place a pot for the ravioli over a high heat. Fill with boiling water, add a pinch of salt, and bring back up to the boil. Once boiling, cook the ravioli for 2-3 minutes until they begin to float and are heated through. Drain on completion and toss through some oil to prevent sticking.

**2. CRUNCHY CRUMB** Heat 100g of butter in the microwave or in a pot over the stove until completely melted. Remove from the microwave or stove, and mix in the grated cheese, the breadcrumbs, and seasoning.

**3. WHEN THE RAVIOLI IS DONE...** Return the pot, wiped down, to a medium-high heat with a drizzle of oil. When hot, add the diced onion and fry for 4-5 minutes until soft and translucent, shifting occasionally. Add the grated garlic and the rub and fry for 1 minute, shifting constantly, until fragrant. Stir in the passata, 200ml of warm water, and leave to simmer for 10-12 minutes until slightly reduced. On completion, add the crème fraîche, ½ the rinsed spinach, seasoning, and a sweetener of choice (to taste). Mix until fully combined. Remove from the heat.

**4. GRILL & GREENS** Add the cooked ravioli to the sauce and mix until fully coated. Place in an ovenproof dish. Sprinkle over the crumb mixture and pop in the hot oven. Grill for 4-5 minutes until the breadcrumbs are golden. In a salad bowl, combine ½ the cheese ribbons, the remaining spinach, a drizzle of oil, and seasoning.

**5. PASTA-TIVELY DELICIOUS!** Plate up a generous helping of the baked ravioli and side with the fresh spinach salad. Sprinkle over the picked oregano leaves and the remaining cheese ribbons. Dive in, Chef!



## Chef's Tip

For the best results, boil the ravioli in batches to prevent crowding the pot and overcooking.

## Nutritional Information

Per 100g

Energy	712kj
Energy	170kcal
Protein	8.1g
Carbs	17g
of which sugars	2.3g
Fibre	2g
Fat	7.8g
of which saturated	3.8g
Sodium	236mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat

Cook  
within 3  
Days