



UCOOK

Vegetarian Bubbling Baked Ravioli

with fresh oregano & Italian-style hard
cheese

A beautiful baked butternut & ricotta ravioli with a creamy tomato sauce, crunchy topping, fresh oregano and Italian-style cheese. Your heart will be bubbling with joy after the first delicious bite, Chef!


Hands-on Time: 30 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Thea Richter

 Fan Faves

 Vergelegen | Florence Rosé

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Ingredients & Prep

600g	Butternut & Ricotta Ravioli
120g	Italian-style Hard Cheese <i>½ grated & ½ peeled into ribbons</i>
200ml	Panko Breadcrumbs
2	Onions <i>peeled & roughly diced</i>
4	Garlic Cloves <i>peeled & grated</i>
20ml	NOMU Provençal Rub
400ml	Tomato Passata
170ml	Crème Fraîche
160g	Spinach <i>rinsed</i>
15g	Fresh Oregano <i>rinsed & picked</i>

From Your Kitchen

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

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, 2-3 minutes. Drain and toss through a drizzle of olive oil.

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

3. BEAUTIFUL SAUCE Return the pot to medium-high heat with a drizzle of oil. When hot, fry the diced onion until soft, 4-5 minutes (shifting occasionally). Add the grated garlic and the NOMU rub and fry until fragrant, 1 minute (shifting constantly). Stir in the passata, 200ml of warm water, and simmer until slightly reduced, 10-12 minutes. Stir through the crème fraîche, ½ the rinsed spinach, seasoning, and a sweetener. Remove from the heat.

4. GRILL & GREENS 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, 4-5 minutes. In a salad bowl, combine ½ the cheese ribbons, the remaining spinach, a drizzle of olive 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	602kj
Energy	144kcal
Protein	5.2g
Carbs	17g
of which sugars	3.1g
Fibre	2.2g
Fat	6.1g
of which saturated	3.4g
Sodium	179mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 3
Days