

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- Heads up! Use 1 Tbsp. of Parmesan for the ravioli filling and the remaining will be used as garnish.

FROM THE CHEF

Set yourself up for success by clearing enough counter space to work efficiently, and not overfilling the ravioli so they don't rupture during cooking.

Did you know...

The man whose name is synonymous with American canned ravioli, Chef Boyardee, is a real person, Hector Boiardi, an Italian immigrant who started working as a cook in NYC in 1915. With all due respect to Hector, we think once you make our version, you'll never open one of his cans again.



1

Prepare the Ingredients

Mince **garlic**. Trim **zucchini** ends and cut into ¼" rounds. Reserve 1 Tbsp. **liquid egg** in a small bowl for sealing ravioli. Mix **ricotta**, **mozzarella**, remaining **liquid egg**, **Parmesan** (reserving 1 Tbsp. for garnish), and ½ tsp. **salt** together in a mixing bowl.



2

Fill the Ravioli

Lay **wonton wrappers** on work surface, 6 across and 4 down. Working in the two center rows, place 1 ½ Tbsp. **cheese filling** in the center of each wrapper. *Don't overfill ravioli, as it can cause them to rupture during cooking.* Right before sealing, brush a light coating of **liquid egg** around the edges of all wrappers (you may want to do this in batches so egg doesn't dry).



3

Assemble the Ravioli

Place **empty wonton wrappers** on top of **filled wrappers**. Use your fingers to seal edges by pressing around filling and working outwards to edges. If wrappers aren't sealing, brush them again lightly with **egg**. *Avoid trapping air in ravioli, as they will rupture.* Bring a large pot of **lightly salted water** to a boil.



4

Crimp and Trim the Edges

Carefully, but firmly, press end of fork tines all around edges of **ravioli**. *Don't press too close to the filling—it may tear wrapper.* Repeat with all ravioli. Use your knife to trim excess **dough** off ravioli edges, leaving ¼" on each side.



5

Cook Sauce and Ravioli

Place a medium pan over medium-high heat. Add 1 tsp. **olive oil** to hot pan. Add **zucchini** and cook 3 minutes, flipping once, until browned. Remove zucchini to a plate and return pan to heat. Add **garlic** and cook 30 seconds. Add **oregano**, cook 1 minute, then add **marinara sauce** and bring to a boil. Remove from heat, stir in **butter**, and season with **salt and pepper** (to taste). Drop **ravioli** carefully into boiling water and cook about 2-3 minutes, or until hot and firm. Carefully remove from water with a slotted spoon.



6

Plate the Dish

Add half the **sauce** to plate, then place **ravioli** on sauce. Top with **zucchini** and another layer of sauce. Garnish with **reserved Parmesan**.



Calories
824



Prep & Cook Time
40-50 min.



Cook Within
7 days



Difficulty
Expert



Spice Level
Not Spicy

IN YOUR BOX

- 1 Garlic Clove
- 2 Zucchini
- 3 oz. Liquid Egg
- 6 oz. Ricotta Cheese
- 2 oz. Shredded Mozzarella
- 2 oz. Grated Parmesan Cheese
- 1 Pack of Wonton Wrappers
- 1 tsp. Dried Oregano
- 12 oz. Marinara Sauce
- 1 Tbsp. Butter

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Mixing Bowl
- Large Pot
- Medium Pan



HOME CHEF

Three Cheese Ravioli with Tomato Sauce

With Zucchini and Parmesan

www.homechef.com/3091