

Easy Veggie Marinara Ravioli Bake

By Katie Lee Biegel

Yield: 4 to 6 servings

INGREDIENTS

- 2 large carrots
- 2 large zucchini
- 1 tablespoon extra-virgin olive oil
- One 32-ounce jar marinara sauce
- One 20-ounce package beef or cheese ravioli, fresh or frozen (thawed if frozen)
- 8 ounces grated mozzarella (2 cups)
- 1/4 cup fresh basil leaves, chopped or torn
- 1/4 cup grated Parmesan

PREPARATION

1. Preheat the oven to 350 degrees F.
2. Grate the carrots and zucchini using a food processor or a hand grater. Heat the oil in a large, oven-safe skillet or braiser with a lid over medium-high heat. Add the grated vegetables and cook, stirring frequently, until the vegetables have released their water and are soft and starting to brown, about 10 minutes. Add the marinara and ravioli and bring to a simmer. Turn off the heat and sprinkle the mozzarella over the top. Cover and bake until the ravioli is cooked and the cheese is melty, about 20 minutes.
3. Remove the cover. Change the oven to broil and broil until the cheese is golden and bubbly, about 5 minutes. Sprinkle it with the basil and Parmesan. Serve warm.