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@COOKABLEKITCHEN



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Cookable
KITCHEN

**RAVIOLI
BAKE**

LET'S COOK

RAVIOLI BAKE

MAIN DISH

Servings: 6-8

Recommended Side: **Salad**

SKILLS USED

- handling hot items
- baking in oven
- opening packages
- estimating amounts
- spreading
- using food wrap

TOOLS



oven



13x9 baking dish



mixing spoon



aluminum foil



oven mitts



scissors (optional, for opening packages)



timer

INGREDIENTS



cooking spray



1 jar pasta sauce



1 package (25 to 27 1/2 oz) frozen ravioli



2 cups fresh spinach



1 package (8 oz) shredded mozzarella cheese

GET READY

Wash your hands.



Get tools.



Get ingredients.



START

1. Make sure the oven rack is in the center of the oven. Heat oven to 350 ° F.
2. Spray bottom and sides of baking dish with cooking spray.
3. Pour about half of the pasta sauce in the baking dish. Use mixing spoon to spread over the bottom.



4. Put about half of ravioli in one layer over the sauce. There will be space in between.



5. Put 2 big handfuls of spinach in a layer over the ravioli.



6. Use hands to sprinkle about half of the cheese.



7. Put the rest of the ravioli on.



8. Put the rest of the pasta sauce on. Use mixing spoon to spread it.



9. Use hands to sprinkle on the rest of the cheese.



10. Cover tightly with aluminum foil.



11. **USE OVEN MITTS TO PUT IN OVEN.** Set timer for 45 minutes.



12. **USE OVEN MITTS TO REMOVE FROM OVEN.**



13. **TURN OVEN OFF.**

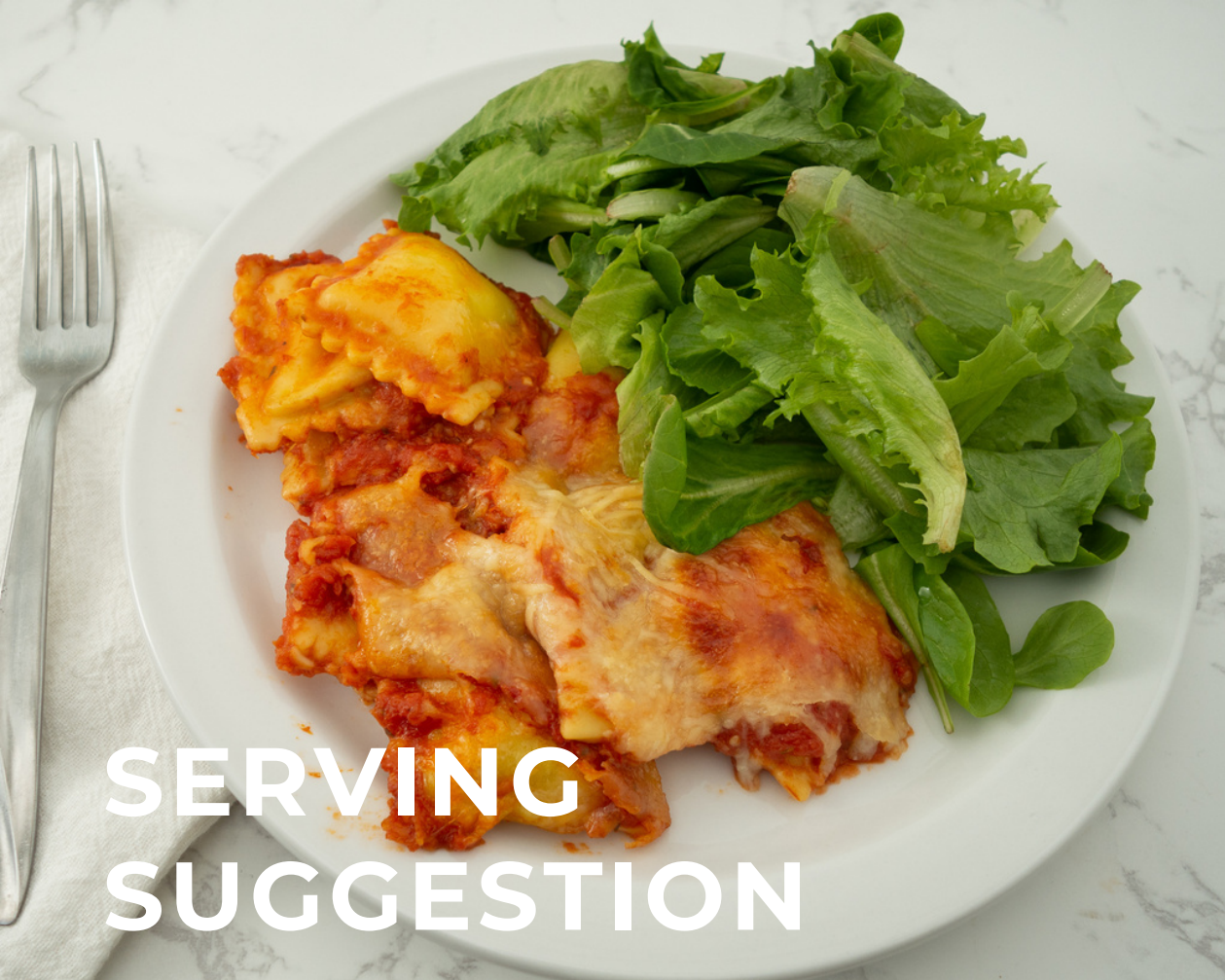


14. Set timer for 10 minutes. This is to let it set and cool.



15. Use mixing spoon to put onto plate. ENJOY!





**SERVING
SUGGESTION**

**Enjoy
with a
fresh
salad.**

**Once cooled, store
leftovers in an
airtight container
for up to 5 days.**

**Reheat on
microwave safe
plate.**

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