



INGREDIENTS

- 2 large carrots, diced or grated
- 2 large zucchini, grated
- 1 T Olive oil
- 1, 32oz jar of marinara sauce
- 20 ounce package cheese ravioli
- 8 ounces grated mozzarella
- $\frac{1}{2}$ cup grated parmesan
- Salt and pepper
- Cooking Spray

EQUIPMENT

- Food Processor or grate box
- 9x9 glass baking pan
- Measuring Spoons/Cups
- Wooden spoon
- Ladle or large serving spoon
- Chef Knife
- Cutting Board
- Knife for cutting the baked ravioli
- Flat spatula for serving the ravioli
- Plate for serving

DIRECTIONS

1. Preheat the oven to 350 degrees. Lightly Spray a 9x9 glass baking dish with cooking spray.
2. Heat the oil in a large skillet over med high heat until shimmering. Add the carrots and zucchini. Saute until the moisture has dissolved and the vegetables begin to brown slightly. Season with salt and pepper. Add the marinara sauce and stir to combine, set aside.
3. Scoop $\frac{1}{3}$ of the sauce into the bottom of the prepared glass dish. Top with $\frac{1}{3}$ of the frozen ravioli, then $\frac{1}{3}$ of the mozzarella and $\frac{1}{3}$ of the parmesan. Repeat with the remaining ingredients. You should end up with three layers, ending with parmesan and mozzarella cheeses.
4. Cover with foil and bake for 15 minutes, then remove the foil and bake for an additional 10-15 minutes until the cheese is golden brown.
5. Allow to cool for 10 minutes before serving. Cut and enjoy!

