



# Toasted Ravioli

## Ingredients

- 2 dozen cheese ravioli or other filled ravioli (thawed if frozen)
- 2 eggs, lightly beaten
- 1 cup Italian seasoned breadcrumbs
- Parmesan cheese
- Vegetable oil (for frying)
- Marinara sauce (for dipping)

## Instructions

### Step 1: Boil the Ravioli

Cook the ravioli in boiling salted water until they float to the top. Remove them from the water and drain well. Set aside and let cool slightly.

### Step 2: Heat the Oil

In a deep fryer or deep skillet, heat at least 2 inches of vegetable oil to 375°F.

### Step 3: Bread the Ravioli

Dip each ravioli into the beaten eggs, then coat fully in the seasoned breadcrumbs.

### Step 4: Fry the Ravioli

Fry the breaded ravioli in batches for about 5 minutes, or until golden brown. Remove and drain on paper towels.

### Step 5: Add Cheese and Sauce

While still hot, sprinkle the ravioli with Parmesan cheese. Heat the marinara sauce separately and pour into a serving bowl.

### Step 6: Serve

Serve the crispy ravioli warm with the marinara sauce on the side for dipping.