



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.