

# Baked Ravioli Recipe

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3.8 from 4 reviews

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- **Yield:** 24 ravioli / 4 servings

## Ingredients

- 1 1/2 cups (175 g) plain Panko breadcrumbs
- 3/4 cup (90 g) plain breadcrumbs
- 1/4 teaspoon (1.5 g) salt
- 2 teaspoons (4 g) Italian seasoning
- 1 tablespoon (5 g) grated Parmesan cheese
- 3 eggs, beaten
- 24 cheese ravioli, frozen



## Instructions

1. Preheat oven to 425°F (220°C) and line a large baking sheet with parchment paper.
2. In a shallow bowl, mix breadcrumbs, salt, Italian seasoning and Parmesan cheese.
3. In a large bowl, beat eggs. Set aside.
4. In a medium saucepan, bring water to a boil, cook ravioli for 3 minutes, drain and allow them to cool for 5-10 minutes.
5. Begin breading process by adding 4 raviolis at a time to the beaten eggs, flip to coat. Transfer to Parmesan and breadcrumb mixture, toss to coat well. Place on lined baking sheet.
6. Repeat breading process with remaining ravioli. Spray lightly with olive oil or baking spray and bake for 15 minutes.

## Notes

To make these gluten free, you can either use gluten free panko and bread crumbs, or bread them with coarsely ground corn flakes. All I do, is pulse the corn flakes in my food processor until they are the consistency of traditional panko crumbs. Of course, please make sure you start with gluten free raviolis in the first place.

**Find it online:** <http://www.laurafuentes.com/baked-ravioli-recipe/>

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