Crispy Baked Ravioli

Description

Baked ravioli appetizers served with spaghetti sauce or marinara sauce are a guaranteed hit.

Ingredients

- 1/2 cup Italian dry bread crumbs
- 1/4 cup grated parmesan cheese
- 1/2 cup sour cream
- cup milk
- 48 small refrigerated cheese filled ravioli
- 3/4 cup pasta sauce warmed

Instructions

Heat oven to 375°F. Combine bread crumbs and cheese in medium bowl.

Combine sour cream and milk in small bowl. Dip ravioli in sour cream mixture, then in bread crumb mixture to coat evenly.

Place ravioli on nonstick baking sheet. Bake for 10 to 14 minutes or until ravioli are crisp and lightly browned. Serve immediately with pasta sauce.

Summary

Yield: 24
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American

Notes

This recipe can be easily doubled.

Recipe Tip:
To make ahead, prepare ravioli as directed except do not bake. Layer between sheets of waxed paper in a resealable plastic freezer

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containers. At serving time, remove from freezer. Heat oven to 375°F. Place desired number of ravioli onto nonstick baking sheet. Bake for 12 to 14 minutes or until ravioli are crisp and lightly browned. Serve immediately with pasta sauce.

Can be broiled after baking for a crisper ravioli