

Crispy Ravioli With Marinara

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Ingredients

- 1 package 22-25 ravioli; I like the spinach and cheese kind
- $\frac{3}{4}$ cup breadcrumbs; if using plain, add in some dried herbs like thyme, rosemary, oregano, parsley; or you could use "Italian Style" breadcrumbs
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{3}$ cup freshly grated parmesan cheese
- 1 egg, plus a little splash of milk or cream
- parmesan, fresh parsley, and marinara sauce for serving, optional



Instructions

1. Cook the ravioli according to package directions
2. Allow to cool
3. Preheat the oven to 425 degrees
4. Line a baking sheet with aluminum foil
5. In a bowl combine the egg and milk, then whisk together until well combined
6. In another bowl place the breadcrumbs, herbs, and cheese; toss well to combine
7. Coat the ravioli in the egg mixture, then place in the breadcrumbs and toss to coat, using your hand to press the bread crumbs onto the pasta
8. Once coated, place on a baking sheet lined with aluminum foil
9. Repeat with all of the ravioli
10. Bake for 10 minutes, then take out the sheet from the oven, and flip each one over, and bake for 5-10 more minutes, or until golden
11. Serve with an extra sprinkle of parmesan cheese and fresh parsley
12. Warm some marinara sauce to serve on the side, and dip the ravioli in

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/crispy-ravioli-with-marinara/>