



Fried Ravioli

Prep: 20 minutes

Cook: 6 minutes • Serves: 8

- 1 package (9 ounces) refrigerated four cheese ravioli
- 2 cups vegetable or canola oil
- 1 cup all-purpose flour
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 3 large eggs
- 2 tablespoons water
- 2 cups Italian breadcrumbs
- 1 cup pizza sauce
- Alfredo sauce and/or pesto (optional)

1. Line rimmed baking pan with parchment paper; line second rimmed baking pan with paper towel.

2. Prepare ravioli as label directs, cooking ravioli 2 minutes less than directed; drain. In large skillet, heat oil over medium heat 10 minutes (about 350°).

3. In wide, shallow dish, whisk flour, salt and pepper. In separate shallow dish, whisk eggs and water; place breadcrumbs in third shallow dish. Dredge ravioli in flour, shaking off excess, then dip in egg mixture and breadcrumbs to coat; place on parchment paper-lined pan.

4. In 2 batches, cook ravioli in hot oil 3 minutes or until golden brown, turning once; with slotted spoon, transfer to paper towel-lined pan. Serve with pizza sauce and Alfredo sauce and/or pesto, if desired.

Approximate nutritional values per serving:

324 Calories, 12g Fat (3g Saturated), 71mg Cholesterol, 815mg Sodium, 43g Carbohydrates, 0g Fiber, 12g Protein