JENNI MARIE'S TEST KITCHEN

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Toasted Cheese Ravioli

Serves 2-3 People

Equipment Needed:

- **Two Shallow Rimmed Dishes (for breading)**
- **Half Sheet Pan or Cookie Sheet Lined w/ Parchment Paper**
- **Kitchen Scale**
- **Measuring Cups & Spoons**
- **Medium/Lg. Saucepan**
- **Strainer**

Directions:

1). Gather all equipment & ingredients. Preheat oven to 400*F and prepare a baking sheet with parchment paper. Bring 4 cups of cold water to a boil and boil the ravioli for about 5 minutes. strain water off, rinse with cold water, and set aside to continue to cool.

- ***10-12 oz. Package Cheese Ravioli***

(Trader Joe's is our pick based on flavor - they're mini, so breading takes longer. Our 2nd pick is Perfect Pasta, Inc. - Use the brand you like best).

- ***4 C. Cold Water***

2). In one dish, combine shredded parmesan, panko, salt and pepper. Mix ingredients well, drizzle 1 T. of olive oil over mixture, and mix again until everything is well coated in oil. In a separate dish whisk egg well using a fork.

- ***1/2 C. (50g.) Shredded Parmesan***
- ***3/4 C. (65g.) Panko Breadcrumbs***
- ***1/4 t. Salt***
- ***1/4 t. Pepper***
- ***1 T. (15g.) Olive Oil***
- ***1 Lg. Egg***

3). Setup an assembly line from right to left (or left to right if that's more comfortable) in order going ravioli, egg wash, panko mixture, and parchment lined baking sheet. Coat each piece of ravioli in the egg wash with one hand, drop it into the panko dish and coat well using your other (dry) hand, place on baking sheet, and repeat until all ravioli are breaded. Bake for 7-10 minutes, or until lightly golden and puffed up, turning pan halfway through baking time. Serve with vegetable of choice, and a side of marinara sauce for dipping. This is a family favorite. Enjoy!