



St Louis Toasted Ravioli

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Toasted ravioli St Louisstyle This method of breading and frying ravioli is unique and delicious The crisp golden brown ravioli are dusted with Parmesan cheese and served with marinara sauce for dipping

Ingredients

- - 1 (16 ounce) jar marinara sauce - 1 large egg - 2 tablespoons whole milk - $\frac{3}{4}$ cup Italian seasoned bread crumbs - $\frac{1}{2}$ teaspoon salt (Optional) - $\frac{1}{2}$ (25 ounce) package frozen cheese ravioli
- thawed - 3 cups vegetable oil for frying
- or as needed - 1 tablespoon grated Parmesan cheese

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat marinara sauce in a saucepan over medium heat until bubbling; reduce the heat to low and simmer until needed. Dotdash Meredith Food Studios Meanwhile
2. whisk egg and milk together in a small bowl. Whisk bread crumbs and salt together in a second small bowl. Dotdash Meredith Food Studios Dip each ravioli in milk mixture
3. then in bread crumbs to coat. Dotdash Meredith Food Studios Heat 2 inches oil in a large
4. heavy pan until a small amount of breading sizzles and turns brown. Fry ravioli
5. a few at a time
6. until golden
7. about 1 minute per side. Drain on paper towels. Dotdash Meredith Food Studios Sprinkle warm ravioli with Parmesan and serve immediately with hot marinara sauce on the side. Trusted Brands Editor's Note Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
8. ingredient density
9. and specific type of oil used.