



Air Fryer Ravioli

Jacob · 30/09/2024



Prep Time

20 mins

Dificult

Medium

Servings

3

Description

These air fryer ravioli make a nice appetizer or afternoon snack without the guilt. Serve them with your favorite marinara sauce for dipping.

Ingredients

- 1 large egg - 1 tablespoon water - $\frac{1}{4}$ cup Italian-style bread crumbs (such as Vigo®) - $\frac{1}{4}$ cup freshly grated Pecorino Romano cheese - 1 (9 ounce) package refrigerated spinach and mozzarella ravioli - olive oil cooking spray - 1 cup marinara sauce
- heated

Instructions

1. Preheat an air fryer to 350 degrees F (175 degrees C) according to manufacturer's instructions. Beat egg and water together in a small bowl. Combine bread crumbs and Pecorino Romano cheese on a plate. Dip 1 ravioli into beaten egg mixture.
2. then into bread crumb mixture.
3. pressing to coat. Place breaded ravioli on a plate and repeat with remaining ravioli. Lightly spray ravioli with cooking spray. Place as many ravioli in the air fryer basket as you can without overlapping them. Cook in the preheated air fryer for 6 minutes; flip ravioli using tongs and cook for 4 minutes more. Remove from the air fryer and repeat with remaining ravioli. Serve with your favorite marinara sauce for dipping. Editor's Note: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary.