



Italian Sausage Ravioli Bake

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This baked ravioli with sausage is an easy meal to make on a busy weeknight. Serve with a side salad and garlic bread. Kids love this dish.

Ingredients

— 1 pound bulk Italian sausage - 1 (24 ounce) jar spaghetti sauce - 1 (14.5 ounce) can diced tomatoes - 1 ¼ cups beef broth - ¼ cup zesty Italian-style salad dressing - 1 tablespoon white sugar - 2 (9 ounce) packages cheese ravioli - 1 cup shredded mozzarella cheese - 2 tablespoons chopped fresh basil

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch dish and set aside. Cook Italian sausage in a skillet over medium-high heat until browned and crumbly.
2. 5 to 10 minutes. Drain off grease. Add spaghetti sauce
3. diced tomatoes
4. beef broth
5. Italian dressing
6. and sugar. Mix until well combined. Remove from heat and add uncooked ravioli; stir to combine. Pour into the prepared dish. Bake in the preheated oven until ravioli are tender.
7. 45 to 55 minutes. Top with mozzarella cheese and let sit until cheese is melted. Sprinkle with basil before serving.