

Baked Ravioli

Can pasta be more comforting than this cheesy dish?

BY HANNAH KLINGER; RECIPE BY SLOANE LAYTON Published: Jan 13, 2023

YIELDS:

12 serving(s)

PREP TIME:

45 mins

TOTAL TIME:

1 hr 15 mins

Ingredients

2 tbsp. olive oil

2 cloves garlic, finely chopped

1 small onion

1 1/2 lb. ground beef

28 oz. crushed tomatoes

15 oz. crushed tomatoes

2 tsp. Italian seasoning

1/2 tsp. red pepper flakes

2 tsp. kosher salt, plus more for pasta water

1 tsp. ground black pepper

1/3 c. chopped fresh basil, plus more for garnish

Directions

- 1 | Heat the olive oil in a large pot over medium heat. Add the garlic and onion; cook, stirring often, until the onion is softened, about 6 minutes. Add the ground beef and cook, stirring to crumble, until beef is browned, 6 to 8 minutes. Drain off the fat, leaving a bit behind for flavor and moisture.
- 2 | Add the crushed tomatoes, Italian seasoning, red pepper flakes, salt, and pepper. Bring to a simmer over medium heat. Reduce heat to maintain and gentle simmer, and cook 10 to 15

1/4 c. chopped fresh parsley, plus more for garnish

22 oz. frozen cheese and spinach ravioli

12 oz. mozzarella cheese, shredded, divided

1/2 c. grated parmesan cheese, divided

minutes, stirring occasionally. Remove from the heat.

- 3 | Preheat the oven to 375°. Bring a large pot of water to a boil and season well with salt. Cook the ravioli according to package directions, then drain. Toss the cooked ravioli with 2 cups of the meat sauce in a large bowl.
- 4 | Spread 1 cup of the sauce in the bottom of a lightly greased 9-by-13-inch casserole dish. Arrange half of the ravioli in the dish, overlapping slightly. Spoon half of the remaining meat sauce over the top of the ravioli. Top with 2 cups of the mozzarella and 1/4 cup of the parmesan cheese. Sprinkle with the basil and parsley.
- 5 | Arrange the remaining half of the ravioli on top of the cheese layer, overlapping slightly. Top with remaining meat sauce, 1 cup mozzarella, and 1/4 cup parmesan cheese.
- 6 | Bake in the preheated oven for 20 to 25 minutes or until bubbly. Let stand 10 minutes before serving. Sprinkle with additional chopped fresh basil

and parsley, if you like, before serving.

Tip: This casserole can be assembled 1 day ahead. Let it stand at room temperature while preheating the oven. Increase the bake time by 20 to 25 minutes, in order to heat through. If the cheese on top starts to brown too much, tent with aluminum foil.