

Baked Ravioli



🕒 10 min

🕒 20 min

🍽️ 4 Servings

INGREDIENTS

- ☐ Ravioli (450 g)
- ☐ Marinara Sauce (2 cups)
- ☐ Cream Cheese (1/3 cups)
- ☐ Dried Thyme (1/2 tsp)
- ☐ Dried Parsley (1/2 tsp)
- ☐ Mozzarella (1/2 cup)
- ☐ Parmesan Cheese (1/4 cup)
- ☐ Basil Leaves (1/4 cup)

PREPARATION

Grate the Parmesan cheese and shred the mozzarella.

COOKING

- ① Preheat oven to 175°C. Lightly oil a baking dish or coat with nonstick spray.
- ② In a large pot of boiling water, cook ravioli just until tender, about 2-3 minutes.

③ Combine marinara sauce and cream cheese in a medium saucepan over medium heat. Cook, stirring constantly, until cream cheese has melted, about 2-3 minutes. Stir in thyme and parsley.

④ Spread ravioli into the prepared baking dish. Top with marinara mixture and sprinkle with mozzarella. Place into oven and bake until cheese has melted, about 20 minutes.

⑤ Serve immediately, garnished with Parmesan and basil.

