



## **Fried Ravioli**

### Ingredients:

- 1 pound large ravioli, fresh or frozen
- 1 cup cornmeal
- 1/2 cup Parmigiano-Reggiano cheese for coating ravioli
- 1/2 cup seasoned bread crumbs
- 1 Tbsp. Old Bay Seasoning
- 1/2 tsp. Salt
- Heated Marinara Sauce for Dipping

### Instructions:

#### Preheat oven to 400F

Bring a large pot of water to a boil for ravioli. Salt water and cook a minute less than package directions for either fresh or frozen pasta, then drain thoroughly. Combine cornmeal, 1/2 cup of Parmigiano-Reggiano cheese, bread crumbs, old bay seasoning and salt. Coat the drained ravioli in the cornmeal and cheese mixture. Shake off excess and place on lightly oiled cookie sheet. Bake until golden brown 7 to 10 minutes total. Place on serving dish and have a bowl of your favorite marinara sauce in the center for dipping.

Enjoy!