

Baked Ravioli

Ingredients

1 25 oz. (1 lb) frozen cheese ravioli
1 24 oz. jar marinara or spaghetti sauce
1 1lb. ground beef
1 tsp. dried basil
1 T. minced garlic
1/2 tsp. dried parsley
8 oz. shredded mozzarella cheese
1/4 C. parmesan cheese

Directions

Brown ground beef and drain, add in 1 C. of the pasta sauce, garlic and basil. Remove from heat and set aside. Bring a large pot of water to a boil and cook ravioli according to pkg. directions. Drain and return to pot and add in remaining pasta sauce. Stir to combine. Spray a casserole dish with cooking spray and layer 1/2 of the ravioli in the bottom. Top with all the beef mixture and spread around. Top with 1/2 of the mozzarella cheese and 1/2 of the parmesan cheese. Layer the remaining ravioli on top and top with remaining cheeses. Sprinkle with parsley. Bake at 350 degrees for 20 minutes, turn on the broiler and broil for 2 minutes or until top is browned somewhat.

Courtesy of JanetsAppalachianKitchen