

Oven Fried Ravioli

By: Dottie Baltz

- ~ 1 pkg (13 oz.) frozen cheese ravioli
- ~ 2/3 fat free cup sour cream
- ~ 1/3 cup fat free milk
- ~ 3/4 cup Italian-style dry breadcrumbs
- ~ 2 tablespoons Parmesan Cheese
- ~ 1 tablespoon parsley, dried
- ~ 1/4 teaspoon black pepper

Preheat over to 400 degrees. Cook ravioli according to directions and then drain.

Coat a non-stick baking sheet with cooking spray or cover pan with parchment paper.

In a small bowl, combine the sour cream with the milk. In a separate bowl, combine the bread crumbs, parmesan cheese, parsley and pepper. Mix well.

Pat the ravioli dry if they seem too wet, then dip ravioli in the sour cream mixture and then coat with the bread crumb mixture. Place ravioli on prepared baking sheet and spray all ravioli with cooking spray so they will crisp up.

Bake in center of oven for 10-13 minutes. If you are using cold ravioli, you may need to bake an additional 5 minutes.

Serve with my [marinara](#) sauce.