

Fried Ravioli

The Bearer Chef Original

Servings: 6 to 10 people

Ingredients:

- 1 package of fresh cheese ravioli
- 2 eggs, beaten
- 4 cups Italian bread crumbs
- Oil

Directions:

1. Dip ravioli until well coated in egg mixture and then into the breadcrumbs, making sure the entire surface of the ravioli is covered. Place on wire rack until all are coated.
2. Heat oil about 1 inch of oil in a frying pan over medium heat.
3. Fry ravioli in oil without crowding, cooking each for about 3 minutes on each side.
4. Once cooked place on a paper towel lined plate to remove excess oil. Serve with a marinara or hot sauce.

Notes:

You can cook ahead of time and heat on a baking sheet at 400F for about 10 minutes.