



Toasted Ravioli

INGREDIENTS

3/4 to 1 pound small fresh ravioli
(meat and/or cheese)
3 large eggs, beaten
1 1/2 cups milk
2 cups breadcrumbs
3 tablespoons finely chopped fresh
parsley
1 teaspoon finely chopped fresh
rosemary
Kosher salt and freshly ground pepper
Vegetable oil, for frying
1/2 cup grated parmesan cheese
Marinara sauce, for dipping

DIRECTIONS

Spread the ravioli on a baking sheet and freeze until hard, 20 to 30 minutes.

Whisk the eggs and milk in a shallow dish or pie plate. Mix the breadcrumbs, parsley, rosemary and 1/2 teaspoon each salt and pepper in another shallow dish.

Dip the ravioli in the egg mixture, letting the excess drip off, then coat with the breadcrumb mixture. Return to the baking sheet and freeze until hard, about 15 minutes.

Heat about 1 inch vegetable oil in a deep skillet until a deep-fry thermometer registers 350 degrees F. Fry the ravioli in 2 or 3 batches, turning as needed, until golden brown, 4 to 6 minutes per batch. Transfer to a paper towel-lined baking sheet to drain and immediately sprinkle with the parmesan. Serve with the marinara sauce.