

Fried Ravioli

(12 servings)



Ingredients:

- Olive oil, for frying
- 1 cup Buttermilk
- 2 cups Italian-style Bread Crumbs
- 1 box store-bought Cheese Ravioli (about 24 Ravioli)
- ¼ cup freshly grated Parmesan
- 1 jar store-bought Marinara sauce, heated, for dipping

Directions:

- Pour enough olive oil into a large frying pan to reach a depth of 2".
- Heat the oil over medium heat until a deep-fry thermometer registers 325° F.
- While the oil is heating, put the buttermilk and the bread crumbs in separate shallow bowls.
- Working in batches, dip ravioli in buttermilk to coat completely.
- Allow the excess buttermilk to drip back into the bowl.
- Dredge ravioli in the bread crumbs.
- Place the ravioli on a baking sheet, and continue with the remaining ravioli.
- When the oil is hot, fry the ravioli in batches, turning occasionally, until golden brown, about 3 minutes.
- Using a slotted spoon, transfer the fried ravioli to paper towels to drain.
- Sprinkle the fried ravioli with Parmesan and serve with a bowl of warmed marinara sauce for dipping.