

## Fried Ravioli

### Ingredients

- 9 oz frozen cheese ravioli
- 2 cups ground pecans
- $\frac{3}{4}$  cup grated Parmesan
- $\frac{1}{4}$  cup milk
- 1 large egg, lightly beaten
- $\frac{1}{4}$  tsp salt
- $\frac{1}{8}$  tsp black pepper
- Oil



### Marinara Cream Sauce

- $1\frac{1}{2}$  cups prepared marinara sauce
- $\frac{1}{2}$  cup heavy whipping cream

### Preparation

1. Cook ravioli for 2 minutes and place on paper towels to drain
2. Combine pecans and cheese in a shallow dish
3. Whisk together milk, eggs, salt and pepper in a bowl
4. Dip ravioli in egg mixture then dredge in pecan mixture
5. Pour oil to a depth of  $\frac{1}{2}$  inch in a skillet or Dutch oven; heat to  $360^{\circ}$
6. Fry ravioli, in batches, 2 minutes on each side, or until golden
7. Drain on paper towels
8. Serve with Marinara Cream Sauce

### Marinara Cream Sauce

1. In a large saucepan, combine sauce and cream
2. Bring to a boil over medium-low heat and boil 2 minutes
3. Remove from heat and serve