

Adapted from *Midwest Living* magazine online.



St. Louis Toasted Ravioli

2 eggs
1/4 cup of milk
2 c Italian bread crumbs
Meat filled ravioli
1 28 oz. jar of marinara
1/4 c freshly grated parmesan

Preheat the oven to 350F. Mix the eggs and milk together in a bowl. Add the bread crumbs to another bowl. Line a baking sheet with greased foil. Dip the ravioli in the egg/milk mixture and coat. Next dip them in the bread crumbs and place them on the cookie sheet. Repeat for each ravioli. Bake for 25 minutes, flipping ravioli half way through. Serve with warm marinara and fresh parmesan sprinkled over the top.