



Crisp 'n Crunchy Baked Ravioli with Roma Tomato Sauce
Oven Lovin' Italian Ravioli is a light appetizer or side dish

3/4 cup panko breadcrumbs
1/4 cup finely grated Parmesan cheese
1/2 teaspoon Italian seasoning
1 large egg
1 Tablespoon water
8 to 10 ounces fresh cheese ravioli
Oil cooking spray as needed
1 Tablespoon olive oil
1 small onion, chopped
4 ounces fresh wild mushrooms, chopped
1/3 cup chopped walnuts
2 cups Italian tomato sauce. warmed
Thin basil pesto sauce as desired
Garnish: Fresh basil; grated Parmesan cheese as desired

- Preheat oven to 425 degrees F., place a wire rack on a rimmed baking sheet; coat with cooking spray.
 - In a shallow dish, combine breadcrumbs, Parmesan cheese, and Italian seasoning.
 - In another shallow dish, whisk egg and water.
 - Dip each ravioli in the egg mixture, let excess drip off; then coat with breadcrumbs mixture, pressing to adhere the crumbs. Place on wire rack.
 - Lightly coat the ravioli with cooking spray.
 - Bake ravioli in preheated 425-degree F oven for about 15 minutes or golden brown.
 - Meanwhile, heat oil in a large skillet over medium high heat. Add onions and mushrooms; sauté until softened, about 4 minutes. Add walnuts and tomato sauce; cook until hot, about 3 minutes.
 - Place hot tomato sauce in small dipping bowl; drizzle basil pesto sauce over the top. Garnish with a few fresh basil leaves and Parmesan cheese
- Yield: Serves 4 to 6

Recipe Inspired by: **Eating Well, Mushrooms**, special edition August 2023

About the Recipe: Crispy appetizers or side dishes are always popular on a serving table. This recipe is simple to make and tastes delicious. The ravioli is baked rather than fried, making it a healthy choice. Serve them with flavorful Italian seasoned sauce and add a sprinkle of grated Parmesan cheese.