

# TOASTED RAVIOLI

The first time I had this was at the Olive Garden in Biloxi Mississippi before hurricane Katrina decided to remove it from the face of the earth. The restaurant smelled funny and I don't miss that, but just the same, this was a nice treat. After you toast the ravioli, you can get away with lightly drizzling the sauce of your choice over it and garnish with diced tomato's and parsley, or whatever you wish. This also makes a wonderful appetizer. You can even cheat by buying frozen ravioli (but don't tell anyone I said so)!

## **INGREDIENTS:** (for 24-30 raviolis)

2 Eggs, beaten  
¼ cup Water  
1 cup Flour  
1 cup Bread Crumbs, plain  
1 teaspoon Garlic Salt  
1 teaspoon Italian Seasoning

## **DIRECTIONS:**

Preheat the oven to 350 degrees. Mix the water and eggs together, mix well and set aside. Mix the Italian seasoning and garlic salt together and combine with the bread crumbs then set aside. Place the flour in still another bowl.

Dip the ravioli in the flour, then in the egg mixture, then into the bread crumb mixture. Make sure the ravioli is well coated, and place on an oiled cookie sheet. When all the raviolis are prepared, place in the oven for 10 minutes or until golden brown. After 10 minutes, test 1 of the raviolis to make sure it is warmed through. The density and size and beginning temperature all affect its outcome, so check one first. If necessary, cook them some more.

## **ALTERNATIVE:**

Prepare the ravioli as directed above and place in oil heated to 350 degrees for about 2 minutes or until golden brown. This isn't so good for the calorie content, but it sure tastes wonderful!