

# Ingredients



1 pkg (9-12 oz./300 g) small cheese ravioli,  
fresh or frozen  
2 tbsp (30 mL) olive oil, plus more for spritzing  
3 tbsp (45 mL) seasoned bread crumbs  
2½ cups (625 mL) baby spinach leaves  
1-2 tbsp (15-30 mL) vinaigrette dressing  
1 cup (250 mL) marinara sauce, warmed  
Optional: Grated Parmesan cheese

# Toasted Ravioli



## Instructions

- Combine the ravioli and enough water to cover in a medium microwave-safe bowl, cover, and microwave until mostly cooked, about 3-5 minutes.
- Drain. Add the olive oil and bread crumbs; stir to coat.
- Spritz the Deluxe Air Fryer cooking trays with oil. Add the ravioli to both cooking trays and place in the top and middle racks; cook on AIR FRY for 8 minutes, rotating the trays halfway through. (For large ravioli, you may want to cook 1-2 minutes longer.)
- Toss the spinach and dressing together and place on a large platter. Top with the ravioli.
- If you like, top with Parmesan. Serve with marinara for dipping.

