



Baked Ravioli for Weeknights

READY IN



55 min.

SERVINGS



55

CALORIES



18 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 14 oz canned tomatoes diced undrained canned
- 2 pkg cheese ravioli frozen (1 lb. each)
- 8 oz italian* five cheese shredded with a touch of philadelphia kraft
- 2 Tbsp parmesan cheese grated kraft
- 24 oz classico family favorites pasta sauce traditional
- 0.5 cup water

Equipment

- oven

baking pan

Directions

Heat oven to 400F.

Mix pasta sauce, tomatoes and water; spoon 1 cup into 13x9-inch baking dish.

Layer half the ravioli and 1 cup shredded cheese over sauce. Top with remaining ravioli and sauce.

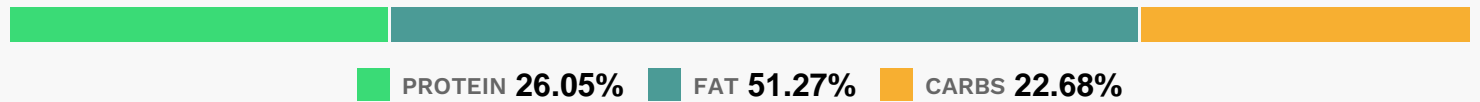
Sprinkle with remaining shredded cheese; cover.

Bake 45 min. or until heated through, uncovering after 30 min.

Sprinkle with Parmesan.

Let stand 10 min.

Nutrition Facts



Properties

Glycemic Index:1.53, Glycemic Load:0.22, Inflammation Score:-1, Nutrition Score:0.77521739065971%

Flavonoids

Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 18.32kcal (0.92%), Fat: 1.13g (1.74%), Saturated Fat: 0.2g (1.26%), Carbohydrates: 1.13g (0.38%), Net Carbohydrates: 0.87g (0.32%), Sugar: 0.61g (0.68%), Cholesterol: 1mg (0.33%), Sodium: 80.3mg (3.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.29g (2.59%), Vitamin C: 1.54mg (1.86%), Vitamin E: 0.23mg (1.52%), Potassium: 50.64mg (1.45%), Calcium: 13.9mg (1.39%), Vitamin A: 63.58IU (1.27%), Iron: 0.19mg (1.07%), Fiber: 0.26g (1.04%), Vitamin B6: 0.02mg (1.01%)