



Baked Stuffed Ravioli

READY IN



45 min.

SERVINGS



6

CALORIES



554 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 24 ounce round cheese-filled ravioli frozen
- ☐ 8 ounces meatballs frozen cooked quartered
- ☐ 1 cup part-skim mozzarella cheese shredded
- ☐ 26 ounce hunt's® garlic & herb pasta sauce canned

Equipment

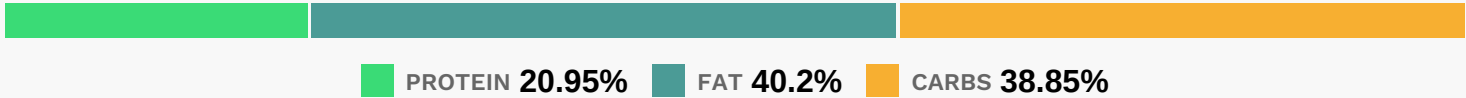
- ☐ sauce pan
- ☐ oven
- ☐ baking pan

☐ aluminum foil

Directions

- ☐ Preheat oven to 350 degrees F. Cook ravioli according to package directions. Meanwhile, combine pasta sauce and meatball pieces in medium saucepan; cook over medium heat 8 minutes, or until heated through, stirring occasionally.
- ☐ Spray 13x9-inch baking dish with cooking spray.
- ☐ Drain ravioli; spread onto bottom of prepared dish. Top with the spaghetti sauce mixture; sprinkle with cheese. Cover with aluminum foil.
- ☐ Bake 20 minutes, or until ravioli mixture is heated through and cheese is melted.
- ☐ Garnish with basil, if desired.

Nutrition Facts



Properties

Glycemic Index:14, Glycemic Load:19.08, Inflammation Score:-5, Nutrition Score:13.749130471893%

Nutrients (% of daily need)

Calories: 553.92kcal (27.7%), Fat: 24.74g (38.07%), Saturated Fat: 9.35g (58.42%), Carbohydrates: 53.81g (17.94%), Net Carbohydrates: 48.72g (17.72%), Sugar: 6.85g (7.61%), Cholesterol: 100.4mg (33.47%), Sodium: 1418.68mg (61.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 29.02g (58.04%), Iron: 13.39mg (74.4%), Vitamin B1: 0.31mg (20.64%), Fiber: 5.09g (20.34%), Calcium: 191.14mg (19.11%), Phosphorus: 185.74mg (18.57%), Selenium: 12.72µg (18.18%), Vitamin B3: 2.88mg (14.38%), Potassium: 489.02mg (13.97%), Vitamin B6: 0.28mg (13.91%), Vitamin B2: 0.23mg (13.25%), Vitamin A: 624.36IU (12.49%), Vitamin E: 1.8mg (11.97%), Zinc: 1.62mg (10.78%), Vitamin C: 8.86mg (10.74%), Copper: 0.16mg (8.15%), Magnesium: 29.9mg (7.48%), Vitamin B12: 0.42µg (6.96%), Manganese: 0.14mg (6.85%), Vitamin B5: 0.65mg (6.47%), Folate: 14.63µg (3.66%), Vitamin K: 3.74µg (3.56%)