



Easy Baked Ravioli

READY IN



30 min.

SERVINGS



30

CALORIES



46 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 9 oz cheese ravioli refrigerated cooked
- 1 cup low-moisture part-skim mozzarella cheese shredded kraft
- 0.3 cup polly-o parmesan cheese shredded
- 1.8 cups classico tomato and basil pasta sauce warmed

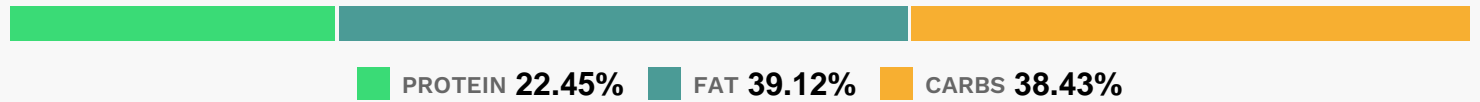
Equipment

- oven

Directions

- Heat oven to 375F.
- Layer 1/3 of the sauce and half the pasta in 1-qt. casserole. Repeat layers; top with remaining sauce.
- Sprinkle with cheeses.
- Bake 20 min. or until heated through.

Nutrition Facts



Properties

Glycemic Index:2.2, Glycemic Load:1.28, Inflammation Score:-1, Nutrition Score:0.90391303291139%

Nutrients (% of daily need)

Calories: 46.32kcal (2.32%), Fat: 1.99g (3.06%), Saturated Fat: 0.88g (5.47%), Carbohydrates: 4.4g (1.47%), Net Carbohydrates: 3.92g (1.43%), Sugar: 0.74g (0.83%), Cholesterol: 7.55mg (2.52%), Sodium: 116.35mg (5.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.57g (5.14%), Iron: 0.95mg (5.25%), Calcium: 43.1mg (4.31%), Phosphorus: 23.07mg (2.31%), Fiber: 0.48g (1.91%), Vitamin A: 68.22IU (1.36%), Selenium: 0.73µg (1.04%)