



Impossibly Easy Ravioli Pie

 Popular

READY IN



50 min.

SERVINGS



6

CALORIES



305 kcal

Ingredients

- ☐ 9 oz cheese ravioli refrigerated
- ☐ 1 cup pkt spinach fresh chopped
- ☐ 1 oz basil fresh chopped
- ☐ 1.3 cups pasta sauce
- ☐ 4 oz mozzarella cheese shredded
- ☐ 1 teaspoon vegetable oil
- ☐ 3 cloves garlic finely chopped
- ☐ 1 cup milk
- ☐ 2 eggs

- ☐ 1 oz parmesan shredded
- ☐ 2 cups pasta sauce
- ☐ 0.5 cup frangelico

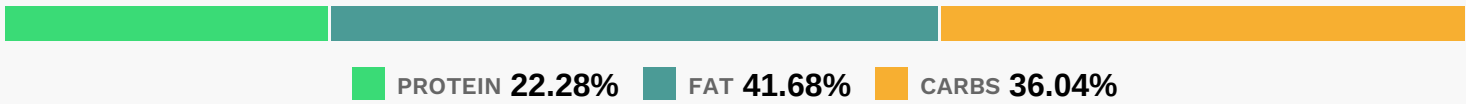
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven

Directions

- ☐ Heat oven to 400°F. Grease bottom only of 9-inch glass pie plate with shortening or cooking spray.
- ☐ Place 1/2 of ravioli in bottom of pie plate.
- ☐ Sprinkle with spinach and basil. Spoon 1 cup of the pasta sauce over top; sprinkle with 1/2 cup of the mozzarella cheese.
- ☐ Layer with remaining ravioli. Top with remaining 1/2 cup mozzarella cheese and remaining 1/4 cup pasta sauce.
- ☐ In 7-inch skillet, heat oil over medium heat. Cook and stir garlic in oil until fragrant, about 1 minute. In medium bowl, stir garlic, Bisquick mix, milk, eggs and Parmesan cheese with fork.
- ☐ Pour evenly over filling in pie plate.
- ☐ Bake uncovered 30 to 35 minutes or until crust is browned and filling is bubbly.
- ☐ Let stand 5 minutes before cutting.
- ☐ Serve with heated pasta sauce.

Nutrition Facts



Properties

Glycemic Index:58.83, Glycemic Load:9.71, Inflammation Score:-8, Nutrition Score:15.504347759744%

Flavonoids

Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.32mg, Kaempferol: 0.32mg, Kaempferol: 0.32mg, Kaempferol: 0.32mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 305.15kcal (15.26%), Fat: 14.37g (22.1%), Saturated Fat: 6.31g (39.47%), Carbohydrates: 27.96g (9.32%), Net Carbohydrates: 24.53g (8.92%), Sugar: 7.87g (8.74%), Cholesterol: 100.55mg (33.52%), Sodium: 1126.28mg (48.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 17.28g (34.56%), Vitamin K: 49.56µg (47.2%), Iron: 6.4mg (35.57%), Vitamin A: 1602.6IU (32.05%), Calcium: 252.73mg (25.27%), Phosphorus: 213.03mg (21.3%), Vitamin B2: 0.29mg (17.25%), Vitamin E: 2.33mg (15.56%), Potassium: 541.95mg (15.48%), Selenium: 10.62µg (15.18%), Vitamin C: 12.01mg (14.56%), Vitamin B12: 0.84µg (13.96%), Manganese: 0.28mg (13.93%), Fiber: 3.42g (13.7%), Vitamin B6: 0.23mg (11.34%), Magnesium: 39.75mg (9.94%), Copper: 0.2mg (9.82%), Zinc: 1.41mg (9.41%), Vitamin B5: 0.86mg (8.57%), Folate: 33.45µg (8.36%), Vitamin B3: 1.49mg (7.45%), Vitamin D: 0.84µg (5.6%), Vitamin B1: 0.08mg (5.1%)