



Speedy Ravioli Bake

READY IN



30 min.

SERVINGS



6

CALORIES



425 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 18 oz cheese ravioli refrigerated
- ☐ 1 teaspoon basil dried
- ☐ 25 oz pasta sauce
- ☐ 8 oz mozzarella cheese shredded

Equipment

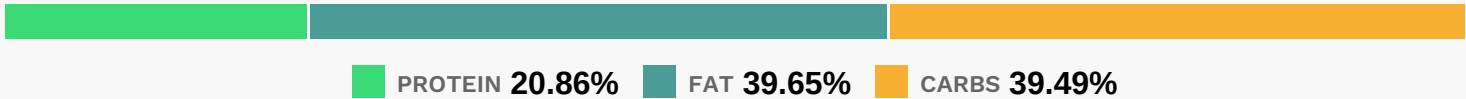
- ☐ sauce pan
- ☐ oven
- ☐ dutch oven

☐ glass baking pan

Directions

- ☐ Heat oven to 400°F. In 3-quart saucepan or 4-quart Dutch oven, cook ravioli as directed on package; drain and set aside.
- ☐ In same saucepan, mix pasta sauce and basil. Cook over medium heat 5 minutes, stirring occasionally, until thoroughly heated. Stir in cooked ravioli.
- ☐ Pour into ungreased 13x9-inch (3-quart) glass baking dish.
- ☐ Sprinkle cheese over top.
- ☐ Bake uncovered 10 minutes or until sauce is bubbly and cheese is melted.

Nutrition Facts



Properties

Glycemic Index:18.5, Glycemic Load:14.98, Inflammation Score:-5, Nutrition Score:11.262173942898%

Nutrients (% of daily need)

Calories: 425.35kcal (21.27%), Fat: 18.85g (29.01%), Saturated Fat: 8.35g (52.18%), Carbohydrates: 42.25g (14.08%), Net Carbohydrates: 37.99g (13.81%), Sugar: 6.3g (7%), Cholesterol: 75.79mg (25.26%), Sodium: 1321.78mg (57.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 22.31g (44.63%), Iron: 10.33mg (57.38%), Calcium: 228.17mg (22.82%), Fiber: 4.27g (17.07%), Phosphorus: 166.16mg (16.62%), Vitamin A: 768.24IU (15.36%), Vitamin B12: 0.86µg (14.36%), Vitamin E: 1.79mg (11.94%), Potassium: 383.94mg (10.97%), Vitamin B2: 0.19mg (10.93%), Selenium: 7.14µg (10.2%), Vitamin C: 8.27mg (10.02%), Zinc: 1.38mg (9.17%), Manganese: 0.15mg (7.7%), Copper: 0.14mg (7.17%), Vitamin K: 7.03µg (6.7%), Magnesium: 26.46mg (6.62%), Vitamin B6: 0.13mg (6.6%), Vitamin B3: 1.22mg (6.09%), Vitamin B5: 0.42mg (4.2%), Folate: 13.79µg (3.45%), Vitamin B1: 0.04mg (2.65%), Vitamin D: 0.15µg (1.01%)