

Toasted Chicken Parmesan Ravioli Bites

The recipe and photography for this post was provided by Carolyn Hodges of [The Dinner Shift](#). Recipe inspired by [The Recipe Critic](#).

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 Minutes

Serves 6-8 (about 3-4 ravioli per serving)

Ingredients

- 2 eggs
- ¾ cup Italian-style breadcrumbs
- ½ cup finely grated parmesan cheese, plus more to serve
- 2 (9 oz.) packages Heinen's Chicken & Mozzarella Ravioli
- Fresh-chopped parsley
- 1 (16 oz.) container of Heinen's Marinara Sauce, warmed

Instructions

1. Preheat oven to 375°F. Spray a baking sheet with nonstick cooking spray.
2. In a shallow bowl, whisk together the eggs. In a separate wide, shallow bowl, mix together the breadcrumbs and parmesan cheese.
3. Dip each ravioli in the egg mixture then gently toss in the breadcrumb mixture until well-coated. Shake gently to remove excess. Continue this process until all ravioli are coated, arranging ravioli in a single layer on the baking sheet.
4. Transfer pan to preheated oven and bake for 12-15 minutes, or until ravioli puff up and become golden brown around the edges. Allow to cool slightly, then top with parsley and sprinkle with parmesan. Serve alongside warm marinara sauce for dipping.

