

Cheesy Baked Ravioli

- 1 package frozen cheese ravioli
- 1/2 pound ground turkey or ground beef
- 3 cups marinara sauce
- 1 cup shredded mozzarella cheese
- 1 cup shredded provolone cheese
- 1 tablespoon butter
- 2 tablespoons Italian bread crumbs
- 2 tablespoons panko bread crumbs
- 1 tablespoon parmesan cheese

Preheat the oven to 400. Spray a 9 x 9 baking dish with cooking spray. While the oven is preheating, cook the ravioli according to the package directions. Drain and set aside. Brown the ground turkey in a large skillet over medium heat. Add the marinara sauce and cook until the sauce is heated through and the meat is fully cooked. Stir in the ravioli and toss with the sauce to coat. Add the mozzarella and provolone cheese, reserving 1/4 cup of each for sprinkling on top. Pour the ravioli into the prepared baking dish. Top with the remaining mozzarella and provolone cheese. Melt the butter in a small microwave safe bowl. Mix in the bread crumbs and parmesan cheese. Sprinkle the bread crumb mixture over the top of the ravioli. Bake 20-25 minutes, or until the sauce is bubbling and the cheese is melted. Let cool slightly before serving.