

Cheesy Ravioli Casserole

Pillsbury Best One Dish Meals - February - 2011

Servings: 10

Preparation Time: 15 minutes

Start to Finish Time: 5 hours 45 minutes

The mozzarella cheese may be replaced with Asiago, fontina, provolone or Parmesan. All of these cheeses melt nicely. They can be used individually or as a combination.

1 tablespoon olive oil
1 medium (1/2 cup) onion, chopped
1 large clove garlic, finely chopped
2 jars (26 oz) four-cheese flavored tomato pasta sauce
1 can (15 oz) tomato sauce
1 teaspoon Italian seasoning
2 packages (25 oz) frozen beef-filled ravioli
2 cups (8 oz) mozzarella cheese, shredded
1/4 cup fresh parsley, chopped

In a Dutch oven or 12-inch skillet, heat the oil over medium heat until hot. Cook the onion and garlic in the oil for about 4 minutes, stirring occasionally, until the onion is tender.

Stir in the pasta sauce, tomato sauce and the Italian seasoning.

Spray a 5 to 6 quart slow cooker with cooking spray.

Place one cup of the sauce mixture in the slow cooker.

Add one package of the frozen ravioli and top with one cup of the cheese.

Add the second package of the ravioli and top with the second cup of the cheese.

Pour the remaining sauce mixture over the top.

Cover and cook on LOW for 5 1/2 hours to 6 1/2 hours or until hot.

Sprinkle with the parsley.

Per Serving (excluding unknown items): 97 Calories; 7g Fat (63.8% calories from fat); 5g Protein; 4g Carbohydrate; 1g Dietary Fiber; 20mg Cholesterol; 244mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1 Fat.