

Easy Cheese-Ravioli Casserole

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Servings: 12

2 packages (9 ounce) refrigerated beef or cheese ravioli
1/2 jar (7 oz) oil-packed sun-dried tomatoes, drained and chopped
2 cups broccoli florets
1 1/2 cups Cheddar cheese, shredded
1 1/2 cups Monterey Jack cheese, shredded
8 eggs
2 cups milk

Grease a 3-quart baking dish .

Place the ravioli evenly in the dish.

Sprinkle with the sun-dried tomatoes and broccoli florets.

Top with the Cheddar and then the Monterey Jack cheeses.

Whisk together the eggs and milk until combined.

Pour the mixture over the layers in the dish.

Cover and chill for 2 to 24 hours.

Preheat the oven to 350 degrees.

Bake, uncovered, about 40 minutes or until the top is golden and the center is set.

Let stand 10 minutes before serving.

Per Serving (excluding unknown items): 188 Calories; 14g Fat (65.9% calories from fat); 13g Protein; 3g Carbohydrate; trace Dietary Fiber; 174mg Cholesterol; 234mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.