



# Noreen's Kitchen

## Deep Fried Ravioli

### Ingredients

1 Bag frozen ravioli  
1 cup all purpose flour  
2 eggs, lightly beaten  
1/4 cup water

2 cups dry Italian style bread crumbs  
Oil for deep frying  
Marinara Sauce for dipping

### Step by Step Instructions

Heat oil in a large pot or deep fat fryer to 325 degrees.

Beat eggs and water in a shallow dish and set aside.

Place flour and bread crumb in separate shallow dishes and set aside.

Prepare a breading station in this order: Flour, eggs, bread crumbs.

Roll each ravioli first in the flour then in the egg, making sure to coat completely then roll in the bread crumbs.

Continue until all the ravioli are coated.

Fry in batches in the hot oil for anywhere between 45 seconds to 1 minute. When they are golden brown, they are ready to remove.

Place on some paper towel to drain and continue frying the remaining ravioli.

Serve with marinara or your favorite sauce for dipping.

**Enjoy!**