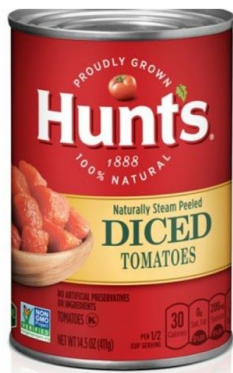


## Deenie's Fried Ravioli



What you need:



- Deenie Beautycounter -  
PhotoGrid



My shrimp & sausage were left over from my gumbo pizza so they were already seasoned and sauteed.

I added them to a pot to reheat, then added the tomatoes, creole mix, as well as alfredo sauce. SIMMER. You can add whatever seasoning you prefer. I used a bit of Tony's, Garlic powder, Sea Salt, and Black Pepper.

I eyeball EVERYTHING. I rarely use measurements.

Start with an egg wash. I usually add a bit of salt and pepper to mine.



My bread crumbs are Italian so I usually don't add extra seasoning. Heat preferred oil in skillet. Again, I eyeballed my oil b/c I know I didn't want the oil to cover the Ravioli once in.

Dip Ravioli into egg wash then bread crumbs (this can be done a second time if you want a thicker coat on your Ravioli). Shake off excess crumbs then settle in skillet.

Repeat for however many pieces of Ravioli you are using. I only used half the double sided container from Costco and still had leftovers.

Watch for puffing! Gently flip (I use tongues) each piece individually once your satisfied with how brown they are. I don't use time, I eyeballed for how brown they were 🙋♀️.

Add preferred amount of spinach to your pasta sauce. I didn't sautee before hand b/c of desired texture.

Remove and set for the grease to drain, it shouldn't be a lot.

Plate & Serve!