**Intro:**

You probably have seen toasted or fried ravioli at your favorite restaurant, but did you know they were easy to make at home? We took some flavorful shortcuts and used the new Challenge Garlic Parmesan with Herbs Butter Snack Spread to make this recipe even more effortless. A perfect snack or appetizer to serve at your next party!

**Chef Tips:**

* We love the convenience of using the flavor-packed Challenge Garlic Parmesan with Herbs Butter Snack Spread. If you cannot find it at your local store yet, no worries! Simply substitute ½ cup (1 stick) of Challenge Salted Butter with 1 clove of crushed garlic, 1 teaspoon of parsley, and 2 Tablespoons of grated Parmesan cheese.
* What goes great with Italian Toasted Ravioli? We vote for a bunch of good friends and plenty of marinara sauce! Simply fill a small bowl with your favorite marinara or jarred spaghetti sauce and serve on the side.
* If you are a super cheesy family, add a sprinkle of parmesan cheese to the ravioli right when they come out of the oven!

**Italian Toasted Ravioli**

**Ingredients**

* ½ cup of Challenge Garlic Parmesan with Herbs Butter Snack Spread, melted and slightly cooled
* 1 beaten egg
* 1 (10-ounce) bag of refrigerated cheese ravioli
* 1 cup of Italian Panko Crumbs

**Directions**

1. Preheat oven to 400 degrees. If you have a convection oven, set it to convection at 375 degrees. Place a wire rack on a cooking sheet to prepare.
2. Combine Butter Snack Spread with beaten egg.
3. Dip ravioli into the egg and butter mixture, then into the panko crumbs, coating well.
4. Place prepared ravioli on the wire rack. Place in oven and bake for 8 minutes. Remove from the oven, turn raviolis over, and continue baking for 5 more minutes.
5. Cool slightly and serve.

**Serves 4** (about 20 raviolis)

**Air Fryer Method**

1. Prepare ravioli as above. Place the prepared ravioli in a single layer in the basket of your air fryer.
2. Air fry at 350°F for 10 minutes, flipping them halfway through (after about 5 minutes).