

# Ravioli Lasagna

Easy Ravioli Lasagna recipe combining tender cheese-filled ravioli with rich marinara sauce and melted cheese.  
Perfect comfort food for family dinners!

20 min

PREP

50 min

COOK

1h 10min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 1 lb ground beef
- 1 onion
- 3 garlic
- 3 cup marinara sauce
- 15 oz ricotta cheese
- 1 egg
- 2 cup mozzarella cheese
- 1 cup parmesan cheese
- 2 tbsp basil
- 1 tbsp salt
- 1 tbsp black pepper

## Instructions

### 1 Prepare for cooking

Preheat oven to 375°F (190°C). Grease a 9x13 inch baking dish with cooking spray.

### 2 Cook the meat

Heat 1 tablespoon olive oil in a large skillet over medium heat. Add 1 pound ground meat and cook, breaking it apart with a spoon, until browned and no pink remains, about 6-8 minutes.

### 3 Drain excess fat from the skillet and set meat aside to cool slightly.

### 4 Make ricotta mixture

Combine 15 oz ricotta cheese, 1 egg, 1 cup mozzarella cheese, 1 tablespoon dried basil, and 1 tablespoon

garlic powder in a medium bowl. Mix until smooth and well combined.

#### 5 **Start layering**

Spread 1 cup marinara sauce evenly across the bottom of the prepared baking dish.

6 Arrange half of the frozen ravioli in a single layer over the sauce, ensuring pieces don't overlap.

7 Spread all of the cooked meat evenly over the ravioli layer. Dollop half of the ricotta mixture on top and spread gently with a spoon.

8 Pour 1 cup marinara sauce over the ricotta and sprinkle with 1 cup mozzarella cheese.

#### 9 **Complete assembly**

Layer the remaining ravioli over the cheese. Spread remaining ricotta mixture on top, then pour remaining 1 cup marinara sauce over everything.

10 Top with remaining 1 cup mozzarella cheese, spreading evenly to cover the surface.

#### 11 **Bake covered**

Cover tightly with aluminum foil and bake for 30 minutes until sauce is bubbling around the edges.

#### 12 **Finish uncovered**

Remove foil and bake for 15-20 minutes more until cheese is golden brown and bubbly on top.

#### 13 **Rest and serve**

Let lasagna rest for 10 minutes before cutting to allow layers to set. Cut into 8 squares and serve hot.

## Tips

**Use frozen ravioli directly:** Don't thaw frozen ravioli before assembling – they'll cook perfectly during baking and maintain better texture.

**Drain meat thoroughly:** After browning ground meat, drain excess fat completely to prevent a greasy finished dish.

**Choose thick marinara sauce:** A thicker sauce prevents the lasagna from becoming watery during baking.

**Cover tightly during initial baking:** Use foil to create a steam environment that cooks the ravioli evenly in the first 30 minutes.

**Let it rest before serving:** Allow the lasagna to rest 10-15 minutes after baking for easier slicing and better presentation.

**Make it ahead:** Assemble up to 24 hours in advance and refrigerate – the flavors will meld beautifully overnight.

**Test for doneness:** Insert a knife in the center - it should go through easily and come out hot when the ravioli are fully cooked.

**Double the recipe:** This dish freezes excellently, so consider making two and freezing one for later.