

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	50	70	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Ravioli Lasagna

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.