

# Canned Ravioli Recipes

## Microwaved Taco Bake

### Ingredients:

- Chef Boyardee ravioli, **rinsed!**
- taco seasoning mix (a sprinkle)
- (optional) ½ - 1 can of 14oz black beans or any beans, rinsed. Use as little or as much as you like. *They are easy to hide!*
- 1 can diced tomatoes (drained)
- shredded cheese (use your favorite)
- (optional) toppings: lettuce, onions, peppers, avocados, black olives,



### Directions:

Rinse ravioli. In a microwave safe bowl, place ravioli in a single layer and sprinkle a little of the taco seasoning mix on top. Then add your favorite layers of, beans, diced tomatoes, and cheese. Repeat until the layers are as high as the bowl. Microwave on high (check every two minutes) until the cheese is melted. Then top with your favorite toppings and serve!



## Easy Pizza Lasagna

### Ingredients:

- chef boyardee ravioli, **rinsed!**
- ½ tsp granulated garlic powder
- ½ tsp onion powder
- ½ tsp Italian seasoning
- 14 oz can diced tomatoes, drained
- 1 (14oz) can of pizza sauce
- ½ cup sliced pepperoni (reserve 9 slices or so for topping)
- 1 cup each of shredded cheese (use your favorite kinds like mozzarella, provolone and grated parmesan)



### Directions:

Preheat oven to 350 degrees. Spray a baking dish with Pam or another baking spray. Set aside. Open the can of diced tomatoes and drain. Layer the bottom of the dish evenly with the ravioli. Add the drained tomatoes, and dried seasonings. Place the pepperoni slices evenly over the mixture. Overlap the slices if needed to ensure all of the bottom mixture is covered. Sprinkle ¼ cup of the provolone cheese and ¼ cup of the parmesan cheese on top of the pepperoni. Layer the rest of the ravioli over the cheese mixture. Sprinkle the remaining cheeses on top and add the reserved pepperoni. Bake for 30 minutes or until lightly golden brown. You'll want the mixture to be heated through so that the cheese will be melted. Enjoy!

**Don't be afraid to add and subtract ingredients in order for these recipes to be yours!**