

# A Sutherland Belle

## Marinated Mozzarella Four Cheese Ravioli Bake

### INGREDIENTS

- 20 ounces four-cheese stuffed ravioli
- 24 ounces marinara sauce
- 1 cup shredded Italian blend cheese,
- 1/4 cup grated Parmesan cheese
- 1 cup mini marinated mozzarella balls
- 2 tablespoons chopped parsley
- 1 lemon zested
- 1 tablespoon fresh cracked pepper

### INSTRUCTIONS

1. Preheat the oven to 400\* F and butter or spritz a 9-inch round baking dish or pie plate with cooking spray.
2. Cook ravioli in boiling water for 3 minutes or until it floats, drain.
3. Meanwhile, heat the red sauce in a large pot over medium until heated through.
4. Spread a large spoonful of sauce over the bottom of the dish. Add half of the ravioli on top. Sprinkle over half of the shredded Italian cheese, then follow with some pepper.
5. Spoon over half of the sauce. Place the remaining ravioli on top, and then the remaining shredded cheese. Add pepper again.
6. Spread the rest of the sauce over the top. Mix the mozzarella balls with the fresh chopped parsley, and scatter those evenly over the surface. Sprinkle on the lemon zest and parmesan cheese.
7. Bake, tented with foil, for 30 minutes. (Be sure the foil is not touching the surface.) Remove the foil and turn the heat up to broil. Go until the cheese is blistered and golden. (Leave the oven door cracked and watch closely.) Remove to cool slightly before serving.