

Chef Diana Andrews

Food Editor, Writer, Test Kitchen Director, Recipe Developer, Teacher



Ravioli Lasagna with Tomato and Alfredo Sauces

A fun, delicious, and simplified way to make lasagna!

Serves 6

INGREDIENTS

Cooking spray

1 Tbs. Calabrian chili paste or ¼ teaspoon red pepper flakes, optional

½ tsp. granulated garlic, optional

2 cups homemade or store-bought tomato sauce, more for serving, if desired

20 oz. store-bought large fresh ravioli, such as Rana or Buitoni, filling of choice

One 15-ounce jar store-bought alfredo sauce, about 1-3/4 cups

8 oz. mozzarella cut into ½-inch dice, about 1-3/4 to 2 cups

1/3 cup grated Parmesan cheese, more for serving

1 cup torn fresh basil leaves

INSTRUCTIONS

Position a rack in the center of the oven and heat to 350°F.

Generously spray a 2-3/4-quart (about 8 x 10-inch) oven-proof glass or ceramic baking dish with cooking spray. Stir the chili paste and the granulated garlic into the tomato sauce, if using. Spread about 3 Tbs. tomato sauce evenly in the bottom of the baking dish.

Top the sauce with a single layer of ravioli. Drizzle about 3 Tbs. of alfredo sauce evenly over the ravioli, followed by 3 Tbs. of tomato sauce. Sprinkle a few pieces of mozzarella evenly over the ravioli, followed by a light sprinkling of Parmesan. Sprinkle some basil leaves evenly over the ravioli.

Continue layering in this way until all the ravioli are used. Spread a light coating of the remaining tomato sauce over the final layer of ravioli to cover evenly. Sprinkle any remaining mozzarella evenly over the ravioli. Spray a large piece of foil lightly with cooking spray. Cover the ravioli with the foil, sprayed side down. Put the dish on a rimmed baking sheet, and transfer to the oven.

Bake until the sauce begins to bubble around the edges, about 45 minutes. Remove the foil and continue to bake until the cheese is melted and light golden, about 15 minutes. Let rest at least 20 minutes before slicing and serving with any remaining sauce, Parmesan, and basil.