

CopyCat Olive Garden Toasted Ravioli

Ingredients

16 ounce meat ravioli
2 eggs beaten
1/4 cup water
1 teaspoon garlic salt
1 cup flour
1 cup breadcrumbs
1 teaspoon Italian seasoning
oil for frying

Directions

Mix water with eggs and beat well; set aside. Mix Italian seasonings and garlic salt with the bread crumbs and set aside.

Measure flour in a bowl and set aside.

Heat vegetable oil in a deep fryer or skillet to 350 degrees for deep frying.

Dip ravioli in flour, then in the egg wash, then in bread crumbs, and carefully place in hot oil.

Fry until golden. Remove from oil and drain.

Serve with your favorite [CopyCat Olive Garden Marinara Sauce](#).