

Million Dollar Ravioli Casserole - Creamy, Cheesy, and Crowd-Pleasing

Million Dollar Ravioli Casserole



OVEN
375°F

TIME
5 min

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INGREDIENTS

- 1 (25 oz) bag frozen cheese ravioli
- 1 lb ground beef (or Italian sausage)
- 1 (24 oz) jar marinara sauce
- 1 (8 oz) package cream cheese, softened
- 1 cup ricotta cheese
- 1 cup sour cream
- 2 cups shredded mozzarella cheese, divided
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper

Ingredient Swaps & Notes:

Protein: Swap beef for spicy Italian sausage or ground turkey.

Vegetarian Version: Skip the meat or sub with mushrooms and spinach.

Sauce: Use your favorite jarred marinara or go homemade if time allows.

Ravioli Options: Cheese is classic, but meat or spinach-filled ravioli also work well.

Step-by-Step Instructions:

1. Preheat Oven:
2. Cook the Beef:
3. Make the Cheese Mixture:
4. Assemble the Casserole:

Spread half of the beef sauce into the baking dish.

Layer half of the frozen ravioli over the sauce.

Spread the cheese mixture evenly over the ravioli.

Add the remaining ravioli, then the rest of the beef sauce.

Top with 2 cups of mozzarella and $\frac{1}{2}$ cup grated Parmesan.

5. Bake:

Tips for Success:

Don't thaw the ravioli-they cook perfectly from frozen in the oven.

Use room-temp cream cheese so the cheese mixture blends smoothly.

Add chopped fresh basil or parsley after baking for a fresh finish.

Serving Suggestions & Pairings:

A fresh Caesar salad or roasted garlic green beans

Easy Cheesy Chicken Sliders as a party pairing

DIRECTIONS

1. Preheat Oven: Set oven to 375°F (190°C) and lightly grease a 9x13-inch baking dish.
2. Cook the Beef: In a large skillet over medium heat, brown the ground beef. Drain excess grease. Stir in marinara sauce and simmer for 5 minutes.
3. Make the Cheese Mixture: In a medium bowl, combine softened cream cheese, ricotta, sour cream, garlic powder, Italian seasoning, salt, and pepper. Stir until smooth and fully mixed.
4. Assemble the Casserole: Spread half of the beef sauce into the baking dish.
5. Layer half of the frozen ravioli over the sauce.
6. Spread the cheese mixture evenly over the ravioli.
7. Add the remaining ravioli, then the rest of the beef sauce.
8. Top with 2 cups of mozzarella and $\frac{1}{2}$ cup grated Parmesan.
9. Bake: Cover with foil and bake for 30 minutes. Remove foil and bake another 10 minutes, or until the cheese is golden and bubbling. Let rest 5-10 minutes before serving.
10. Tips for Success: Don't thaw the ravioli-they cook perfectly from frozen in the oven.
11. Use room-temp cream cheese so the cheese mixture blends smoothly.
12. Add chopped fresh basil or parsley after baking for a fresh finish.
13. Serving Suggestions & Pairings: Make it a full meal with:
14. A fresh : Caesar salad or roasted garlic green beans

15. Easy : Cheesy Chicken Sliders as a party pairing
16. Beer : Cheese Dip and crusty bread for a fun appetizer
17. A glass of red wine or : Italian soda to sip alongside
18. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
19. Freezer: Freeze unbaked casserole (wrapped tightly) for up to 2 months. Thaw overnight before baking.
20. Reheat: Reheat portions in the microwave or oven until warmed through.
21. More Recipes You'll Love: If you love creamy, layered casseroles or crowd-pleasing dinners, try:
22. Dorito : Casserole
23. Chicken : Enchiladas
24. Sheet : Pan Quesadillas
25. Beer : Cheese Dip

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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