

## Creamy Ravioli Lasagna with Goopy Cheese and Fresh Basil

Melt-in-Your-Mouth Ravioli Lasagna with Goopy Cheese and Fresh Basil



OVEN  
**375°F**

TIME  
**1 min**

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SAVE  
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### INGREDIENTS

- 12-16 cheese ravioli (fresh or frozen)
- 2 cups heavy cream
- 1 tablespoon unsalted butter
- 1 tablespoon all-purpose flour
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- ... cup fresh basil leaves (optional, for garnish)
- 2 tablespoons fresh parsley, chopped (optional, for garnish)

### DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. Cook ravioli according to package directions. Drain and set aside.
3. In a medium saucepan, melt butter over medium heat. Add flour and whisk constantly for 1 minute to make a roux.
4. Slowly pour in the heavy cream while whisking. Keep whisking until the sauce thickens, about 3-5 minutes.
5. Stir in the mozzarella, Parmesan, garlic powder, onion powder, salt, and pepper. Cook until the cheese is melted and sauce is smooth.
6. In a greased baking dish, layer half the ravioli, then spoon over half the cheese sauce. Repeat with remaining ravioli and sauce.
7. Bake for 20-25 minutes, or until golden and bubbly on top.
8. Remove from oven, let rest for a few minutes, then garnish with fresh basil and parsley before serving.

### TIPS FOR SUCCESS

Let the lasagna sit for 5 minutes before slicing-it holds together better.

Use a shallow, wide baking dish to allow for more cheese-to-ravioli surface area (the best part).

If using frozen ravioli, thaw slightly or cook as directed before layering.

For crispier top cheese, broil for the last 2-3 minutes (watch closely!).

**More recipes:** [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/creamy-ravioli-lasagna-with-goopy-cheese-and-fresh-basil/>