

Crispy Bacon Trending Stuffed Ravioli Burrata Blowout: An Italian-Inspired Revelation!

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TIME
8-10 min

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INGREDIENTS

- 1 package of stuffed ravioli (cheese, meat, or spinach ricotta work well)
- 6 slices of bacon (regular or thick-cut)
- 1 ball of burrata cheese (fresh is key!)
- 1/4 cup of grated Parmesan cheese
- 2 tablespoons of olive oil
- Salt and pepper to taste
- Fresh basil leaves for garnish

DIRECTIONS

- 1. Cook the : Bacon:** In a large skillet (one that can fit your ravioli later), cook the 6 slices of bacon over medium heat until they are perfectly crispy. This usually takes about 8-10 minutes. Remove the bacon from the skillet and let it cool on a paper towel-lined plate to drain off excess grease. Once cooled, crumble the bacon into small pieces.
- 2. Cook the : Ravioli:** In a separate large pot, bring generously salted water to a boil. Cook the stuffed ravioli according to the package instructions until they are al dente (firm to the bite). Once cooked, drain the ravioli well and set aside.
- 3. Crisp the : Ravioli:** Carefully wipe out any excess bacon grease from the skillet you used for the bacon (leaving a little flavor is fine!). Heat 2 tablespoons of olive oil over medium heat in that same skillet. Add the drained, cooked ravioli to the skillet and cook for 2-3 minutes, stirring occasionally, until the ravioli develop a light golden crust and become slightly crispy on the edges. Season the ravioli lightly with salt and pepper to taste while pan-frying.
- 4. Assemble the : Dish:** Transfer the crispy-edged ravioli to a serving dish or individual plates.
- 5. Add : Burrata:** Tear the burrata cheese into small, irregular pieces and artfully place them on top of the warm ravioli. The warmth of the pasta will gently begin to melt the creamy burrata.
- 6. Garnish:** Sprinkle the crumbled crispy bacon and the grated Parmesan cheese generously over the burrata and ravioli.

7. Finally, garnish with fresh basil leaves.
8. **Serve and Enjoy:** Serve the Crispy Bacon Trending Stuffed Ravioli Burrata Blowout immediately and savor the explosion of flavors and textures!

SWAPS & NOTES

Ravioli: Any type of stuffed ravioli will work here - cheese, spinach and ricotta, mushroom, or even meat-filled.

Tortellini could also be a good substitute.

Bacon: Use your favorite type of bacon .

The crispiness is important for texture contrast.

TIPS FOR SUCCESS

Don't Overcook Ravioli: Cook the ravioli just until al dente in the boiling water, as they will get a second cooking in the skillet.

Crisp the Ravioli: This step is optional but highly recommended!

It adds an incredible texture that elevates the dish significantly.

Don't overcrowd the pan when crisping.

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

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