

## Crispy Bacon & Burrata Ravioli: Your New Favorite Pasta Dish

Crispy Bacon Trending Stuffed Ravioli Burrata Blowout



**TIME**  
**5-8 min**

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**ChefManiac**

### INGREDIENTS

1 package of stuffed ravioli (cheese, mushroom, or spinach ravioli work beautifully)

6 slices of bacon (thick-cut or regular)

1 ball of burrata cheese (approximately 4-6 oz)

1/4 cup of grated Parmesan cheese

2 tablespoons of olive oil (good quality extra virgin)

Salt and pepper to taste

Fresh basil leaves for garnish

Swaps and Notes:

**Ravioli:** While stuffed ravioli is specified, you could use tortellini or even gnocchi for a different twist.

**Bacon:** Pancetta or prosciutto could be used as alternatives for a slightly different cured meat flavor. For a vegetarian option, consider crispy roasted mushrooms or sun-dried tomatoes.

**Burrata:** If burrata isn't available, fresh mozzarella can be used, though it won't have the same creamy, flowing interior.

**Parmesan:** Pecorino Romano could be substituted for a sharper, saltier flavor.

**Herbs:** Fresh parsley or oregano would also work well if basil isn't on hand. A pinch of red pepper flakes would add a nice kick.

### DIRECTIONS

1. Making this delicious bacon burrata ravioli is super easy. Just follow these simple steps:
2. Cook the : Bacon: In a large skillet, cook the bacon over medium heat until it's perfectly crispy. This usually takes about 5-8 minutes, depending on the thickness of your bacon. Once crispy, remove the bacon from the skillet and place it on a paper towel-lined plate to drain. Once cooled, crumble it into small pieces.
3. Cook the : Ravioli: While the bacon cools, cook the stuffed ravioli according to the package instructions in a separate pot of salted boiling water. Most fresh ravioli cooks quickly, usually in 3-5 minutes.
4. Drain and : SautØ Ravioli: Once cooked, drain the ravioli well. In the same skillet you used for the bacon (no need to clean it - those bacon drippings add flavor!), heat the olive oil over medium heat. Add the cooked ravioli to the skillet and cook for 2-3 minutes, stirring gently and occasionally, to give them a slight crisp and coat them in the flavorful oil. Season with salt and pepper to taste.
5. Assemble the : Dish: Transfer the sautØed ravioli to a serving dish or individual plates.
6. Add : Burrata and Toppings: Tear the burrata cheese into small, irregular pieces and generously place them on top of the warm ravioli. The heat from the pasta will start to soften the burrata.
7. Garnish and : Serve: Sprinkle the crumbled bacon and grated Parmesan cheese over the dish. Garnish with fresh basil leaves. Serve immediately and enjoy this amazing Crispy Bacon Trending Stuffed Ravioli Burrata Blowout!

## SWAPS & NOTES

: it's quick, it's comforting, and it features an incredible interplay of textures and flavors.

The saltiness and crunch of the crispy bacon perfectly complement the tender, pillowy ravioli.

But the true star is the burrata cheese .

Its rich, creamy interior melts into a luscious sauce when torn over the warm pasta, creating a luxurious mouthfeel that's simply irresistible.

### TIPS FOR SUCCESS

**Don't Overcook Ravioli:** Stuffed pasta cooks quickly.

Keep an eye on it to ensure it remains al dente and doesn't get mushy.

**Save Bacon Fat:** A little bacon fat in the skillet when sautéing the ravioli adds incredible depth of flavor.

**Serve Immediately:** Burrata is best when its creamy interior is still luscious.

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

Original recipe: <https://chefmaniac.com/crispy-bacon-burrata-ravioli-your-new-favorite-pasta-dish/>