

Easy Ravioli Lasagna

Some nights, you want the comfort of lasagna without all the layering, baking, and waiting. This Easy Ravioli Lasagna gives you those same cheesy, saucy flavors using refrigerated ravioli and a few simple shortcuts.

You can make it in the microwave when you need dinner on the table quickly or use the air fryer when you want bubbly, lightly browned cheese on top. Add cooked ground beef or Italian sausage for a heartier meal, or leave it meatless for an easy dinner everyone can customize.

Ingredients

- 1 package (18–20 oz.) refrigerated or frozen cheese or meat ravioli
- 1 jar (24 oz.) pasta sauce
- 1 can (14.5 oz.) petite diced tomatoes, undrained
- 1–2 tsp. [Italian seasoning](#)
- 2 cups shredded mozzarella cheese
- 1 cup chopped fresh spinach, optional
- Optional: 1 lb. cooked Italian sausage or ground beef

Microwave Directions

1. Combine the pasta sauce, diced tomatoes, and Italian seasoning.
2. Spread about one-third of the sauce in the Deep covered baker or another microwave-safe covered casserole dish.
3. Layer half of the ravioli, half of the spinach or cooked meat, and one-third of the cheese.
4. Repeat the layers. Finish with the remaining sauce and cheese.
5. Cover and microwave on HIGH for 10–12 minutes, rotating the dish halfway through if your microwave doesn't have a turntable. If using frozen ravioli, increase the microwave time by about 5 minutes.
6. Check that the ravioli is tender and the center reaches 165°F. Add 1–2 minutes if needed.
7. Let it rest, covered, for 5 minutes before serving.

Deluxe Air Fryer & Oven Directions

1. Assemble the lasagna in the [Small Oven Baking Pan](#) or another air-fryer-safe baking dish that fits your machine.
2. Cover tightly with foil.
3. Cook on CONV BAKE at 375°F for 18–20 minutes.
4. Carefully remove the foil and cook for another 4–6 minutes, until the cheese is melted and lightly browned.
5. Check that the center reaches 165°F, then rest for 5 minutes.

Melanie's Mealtime Tip

Cook and freeze ground beef or Italian sausage in smaller portions. You can add it to this ravioli lasagna, spaghetti, pizza, or another quick dinner without starting with raw meat.

What to Serve With Ravioli Lasagna

This ravioli lasagna is filling on its own, so the sides can stay simple.

Chopped Romaine Salad

Chop romaine with cucumbers, tomatoes, and your favorite dressing for a fresh side that balances the cheesy pasta.

Steamed Green Beans or Broccoli

Microwave fresh or frozen vegetables while the ravioli lasagna cooks for an easy side with almost no extra work.

Garlic Bread or Toast

Spread butter and garlic seasoning on bread, then toast it in the air fryer.

If you are using the Deluxe Air Fryer, cook the ravioli lasagna in the bottom oven while the garlic toast cooks separately in the top oven. Your main dish and side can cook at the same time—without turning on the full-size oven!

Fresh Fruit

Serve grapes, berries, melon, or sliced apples for a simple side that does not require any cooking.

Melanie

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