



COCONUT CRUSTED CHEESE RAVIOLI



Medium Square Cheese Ravioli are coated in coconut shreds and panko, drizzled with chocolate and caramel sauces. Yield: 2 Servings

Ingredients:

10 Each	Medium Square Cheese Ravioli [#9145035], Prepared According To Package Directions	1 Cup	Flour
1 Cup	Coconut Shreds, Unsweetened	¼ Cup	Chocolate Sauce
½ Cup	Panko Bread Crumbs	¼ Cup	Caramel Sauce
1 Cup	Egg, Beaten	Garnish	Mint Sprig

Directions:

1. Place the coconut shreds and panko bread crumbs in a small mixing bowl and place the beaten egg in a separate bowl.
2. Add flour to a small bowl and coat the **Medium Square Cheese Ravioli** with it.
3. Dredge the coated **Medium Square Cheese Ravioli** in beaten eggs and then quickly coat in the coconut-panko mixture.
4. Freeze for 1 hour or until the coconut has set.
5. Heat the fryer to 350 degrees Fahrenheit.
6. Fry the coconut-panko **Medium Square Cheese Ravioli** for 2 minutes or until golden brown.
7. Serve immediately with a drizzle of chocolate and caramel sauce.
8. Garnish with mint sprig.

