



ITALIAN SAUSAGE RAVIOLI SLIDERS



Pan-seared Italian sausage patties on **Breaded Cheese Ravioli** buns topped with marinara sauce, gooey provolone cheese and fresh basil, garnished with parmesan cheese. Yield: 1 Serving

Ingredients:

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| 8 Each | Breaded Cheese Ravioli [#74952], Prepared According to Package Directions |
| 4 Each | Mini Italian Sausage Patties |
| To Taste | Salt & Black Pepper |
| 4 Each | Provolone Cheese Slices, Quartered |
| 4 Each | Basil Leaves |
| ½ Cup | Marinara Sauce |
| Garnish | Parmesan Cheese, Grated |

Directions:

1. Season the Italian sausage patties with salt and black pepper, then grill them for 1–2 minutes on each side.
2. Add a provolone slice onto each patty for the last minute of cooking.
3. Place each patty on top of a **Breaded Cheese Ravioli**, top with a basil leaf, an even amount of marinara sauce and another **Breaded Cheese Ravioli** to make the sliders.
4. Skewer each slider with a toothpick and sprinkle with parmesan cheese.

