**Baked Ravioli**

**Ingredients**
- 1 lb lean ground beef
- 1 jar (24 oz) marinara sauce (Traditional Prego)
- 1/4 cup of Basil
- 1/4 cup of Parsley
- 1 pkg 32 oz. refrigerated/frozen Cheese Ravioli
- 3 cups of Mozzarella
- 1/4 cup of finely grated Parmesan

**Directions**
Heat oven to 350. Coat a 2-qt baking dish with nonstick cooking spray. Bring a large pot of lightly salted water to a boil. Crumble ground beef into a large nonstick skillet and cook on medium-high heat until browned. Lower the heat and stir in half the basil and parsley mix. Mix well, then add the jar of marinara sauce (Prego). Meanwhile, cook ravioli in boiling water for 5 - 7 minutes then drain. In your coated dish, start layering the ravioli. Once you have one complete layer of ravioli, pour half the meat sauce over it and layer that with 1 cup of mozzarella cheese. Lightly sprinkle 2 or 3 pinches of the basil and parsley mix. Add remaining ravioli to dish and top with the remaining 2 cups of mozzarella cheese. Finish with 1/4 cup finely grated Parmesan cheese. Bake at 350 for 20 minutes. Garnish with the remaining basil and parsley mixture. ENJOY!