



## Florentine Ravioli Casserole

- 1-26 oz. jar spaghetti sauce
- 1-30 oz. bag of frozen small cheese ravioli, unthawed
- 1 large bag frozen chopped spinach, thawed and squeezed dry
- 1-16 oz. bag shredded mozzarella
- 1 cup parmesan cheese

1. Coat dish with cooking spray and spoon in one third of spaghetti sauce.
2. Arrange half the ravioli on the sauce, scatter the spinach over them and top with half the cheese.
3. Cover with another layer of ravioli and the remaining sauce and cheese.
4. Cover and bake at 350° for 25 minutes; uncover and bake an additional 5 to 10 minutes.
5. DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL.
6. Tape bottom portion of this page to casserole cover and freeze.

Please drop off your casserole(s) in the freezer in the All Saints Hall kitchen on Sundays, 8 a.m. -12 p.m. If you need to drop off during the week (M-F, 9am-5pm), please contact Kathy Young ([kyoung@stjohnsec.org](mailto:kyoung@stjohnsec.org) or 410-461-7793 x113) PRIOR TO SEPTEMBER 24 to arrange a time. Casserole-specific questions should be directed to Bonnie Sturm ([bonnieleesturm@gmail.com](mailto:bonnieleesturm@gmail.com))

## ST. JOHN'S EPISCOPAL CHURCH OUTREACH

### Florentine Ravioli Casserole

1. Completely thaw double covered casseroles before baking.
2. Preheat oven to 350 degrees.
3. Cook for 30 minutes or until hot throughout.