Breadcrumb Mix:

2 C Italian Breadcrumbs
1/2 tsp Crushed Red Pepper
1/4 tsp Pepper
1/4 tsp Salt
1/4 tsp Garlic Powder

Ravioli:

2 pkgs Fresh Ravioli

1 pkg Mozzarella Cheese

1 1/2 C Breadcrumb Mix

3-4 Eggs

Pepperoncini for Garnish

Oil for Frying

Sauce:

29 oz Crushed Tomato Purée
28 oz Crushed Tomato
6 oz Tomato Paste
3/4 C Packed Parsley
1/4 C Olive Oil + 1 Tbs for Sautéing
2 Not Chicken Chicken Bouillon Cubes
3 C Water
4 Cloves garlic
1 Yellow Onion
1 Tbs Olive Oil
1 Tbs Sugar
1 tsp Pepper
1/2 tsp Crushed Red Pepper
3/4 tsp Salt
1/4 tsp Italian Seasoning

Stretched for time and wating to skip this step? Subsititute your favorite maranara sauces from the store and save that extra time to indulge in a glass of vino!

Crumbles:

1pkg (4.9 oz) Quinoa
1 Egg
1/2 C Breadcrumb Mix
1/2 C Grated Parmesan, Romano Cheese Mix

1/8 C Packed Parsley
1/2 Not Chicken Chicken Bouillon Cubes

2 TBS Olive Oil

 We will want to begin with our sauce. Again, if you are short on time, sub this sauce recipe out for your favorite store bought marinara instead! First sauté your parsley, garlic, and onions until onions become translucent. Add into a large pot with all sauce ingredients and bring to a boil. Reduce to low and cover for 1 hour, to open up the flavors and properly season your house sent.

Next cook your quinoa according to the directions on the box.

Cool and add in your egg, 1/2 C breadcrumb mix, parmesan, parsley, and bouillon cube to your quinoa. At this point you can add the mix into a sauté pan, with your olive oil, and let it cook for 2 minutes on medium high heat. Now start to break it apart into crumbles and cook until they are seared and somewhat crispy.

*\*You can also make a great veggie meatball out of this recipe too. Just form them into balls and cook them in olive oil until they are seared on all sides. Works great for meatball subs, pizza, and so much more Bob!*

Add crumbles into your sauce, and proceed to cook for another 30-40 minutes uncovered to thicken. While this is happening, set up 2 bowls - One with your eggs, and the other with 1 1/2 cups of your breadcrumb mix. Take your ravioli, and dunk them into your eggs and then directly in your breadcrumbs. Pat mix into the ravioli to ensure that it is nice and coated.

Fill a sauce pan half way up with oil and bring it up to high heat. Place ravioli into oil and cook until golden brown, and puffy. Put them onto a paper towel to dry, and place them on a microwave safe dish.

 Top with cheese and microwave them for 1-1:30 minutes so cheese can melt, and then garnish with your sliced pepperoncini. Put sauce into a container, and delight!