



Air fryer toasted ravioli reimagines a traditional Italian-American classic by tossing it into an air fryer instead of oil. Typically coated with [breadcrumbs](#), these ravioli become delightfully crispy, making them a perfect snack, party appetizer, or even a quick meal. The best part? You get that golden, satisfying crunch without the added greasiness of deep frying.

Loved for its versatility, this dish allows for endless toppings, fillings, and sauces—keeping everyone at the table happy!

How to Make Air Fryer Toasted Ravioli Without Breading

Skip the breadcrumbs and enjoy a lighter version of this classic snack. Here's how you can make air fryer toasted ravioli without breading in a few simple steps.

Ingredients

- Frozen or fresh ravioli (cheese, meat, or vegetable-filled)
- Olive oil or cooking spray
- Parmesan cheese (optional)
- Seasonings of your choice (e.g., garlic powder, Italian seasoning, or paprika)
- Marinara or dipping sauce for serving

Instructions

1. Prepare the Ravioli

- If using frozen ravioli, thaw them slightly or cook briefly according to package instructions.
- Pat the ravioli dry with a paper towel to remove any excess moisture.

2. Season the Ravioli

- Lightly coat the ravioli with olive oil or cooking spray.
- Sprinkle Parmesan cheese and seasonings over the ravioli for added flavor.

3. Arrange in the Air Fryer

- Lay the ravioli in a single layer in the air fryer basket, ensuring they're not stacked.

4. Air Fry



- Set the air fryer to 375°F (190°C) and cook for 8-10 minutes, flipping halfway through, until the ravioli are crispy and golden.

5. **Serve and Enjoy**

- Serve immediately with warm marinara sauce or your favorite dip on the side!

This no-breading version lets the flavors of the ravioli fillings shine while still offering a crispy, delicious texture.

Step-by-Step Guide to Cooking Frozen Ravioli in an Air Fryer

Don't worry if you have frozen ravioli on hand—your air fryer can handle it! Here's a simple guide to ensure evenly cooked, crispy ravioli every time.

Steps:

1. **Preheat your air fryer** to 375°F for 3-5 minutes.
2. Lay your frozen ravioli in a single layer inside the basket.
3. Spray with olive oil or a neutral cooking spray to crisp up the outside.
4. Cook for 10-12 minutes, shaking the basket halfway through to ensure they toast evenly.
5. Remove, serve with your favorite dipping sauce, and enjoy!

Pro Tip: Avoid overcrowding the basket. Overlapping ravioli may result in uneven cooking.

Perfect Air Fryer Toasted Ravioli Time for Crispy Results

Follow these 9 simple steps to achieve perfectly crispy toasted ravioli every time:

1. **Gather your ingredients and equipment.** You will need frozen ravioli, olive oil or cooking spray, an air fryer, and your favorite dipping sauce.
2. **Preheat the air fryer** to 375°F for 3-5 minutes. Preheating ensures even cooking from the start.
3. **Prepare your ravioli** by lightly coating them with olive oil or spraying them generously with cooking spray. This helps them achieve that golden crust.



4. **Arrange the ravioli in a single layer** in the air fryer basket. Make sure they are not overlapping for even crisping.
5. **Set the timer** for 10-12 minutes. Keep a close eye on them, as cook times can vary slightly by air fryer models.
6. **Shake the basket halfway through** cooking. This ensures all sides of the ravioli are evenly toasted and crispy.
7. **Check the ravioli** towards the end of the cooking time. If they're not quite golden enough, add another 1-2 minutes as needed.
8. **Carefully remove the ravioli** from the air fryer using tongs or a spatula. They will be hot and crispy!
9. **Serve immediately** with your favorite dipping sauce, such as marinara, ranch, or garlic butter, for the ultimate snack or appetizer experience.

Enjoy your perfectly toasted ravioli – easy, quick, and absolutely delicious!

Can You Make Air Fryer Toasted Ravioli Without Flour?

Yes, and it's surprisingly easy! Instead of using flour and egg as a base for breading, apply olive oil or butter directly to the ravioli before cooking. This not only eliminates unnecessary carbs but also boosts the flavor.

Tips for Achieving Crispy Air Fryer Ravioli Every Time

- **Preheat for Success:** Always preheat your air fryer for evenly crispy results.
- **Oil Lightly:** Too much oil can make the ravioli soggy. Use just enough to coat them.
- **Flip or Shake:** Turn ravioli or shake the basket halfway through for optimal crispness.
- **Don't Overcrowd:** Give each ravioli space to crisp up evenly.

Making Air Fryer Ravioli Without Egg: A Simple Alternative

If you want to skip eggs in your air fryer ravioli recipe, you can still achieve a deliciously crispy coating with these easy substitutions and tips.

Egg-Free Coating Ideas

- **Milk or Plant-Based Milk:** Use regular milk or a plant-based alternative like almond



or oat milk to help breadcrumbs stick to the ravioli.

- **Aquafaba:** The liquid from canned chickpeas is an excellent egg substitute for binding. Simply dip the ravioli into aquafaba before coating.
- **Flour and Water Slurry:** Combine equal parts flour and water to create a light batter for breading.

Tips for Egg-Free Success

- **Double Coat for Crunch:** Dip the ravioli twice into your chosen liquid and breadcrumbs for a thicker, crispier coating.
- **Season Thoroughly:** Add salt, pepper, and any desired spices to the breadcrumbs to boost flavor.
- **Adjust Cook Time if Needed:** Some coatings may cook faster or slower, so keep an eye on the ravioli as they air fry.

With these alternatives, you can enjoy crispy, flavorful air fryer ravioli without needing to use eggs!

Air Fryer Toasted Ravioli Using a Ninja Air Fryer

Steps

1. Prepare the Ravioli

Start with your favorite pre-cooked ravioli, either fresh or frozen. Thaw the ravioli if needed, ensuring they are ready for coating.

2. Set Up Your Ingredients

Place your liquid substitute (such as buttermilk or a plant-based milk) in one bowl, and your seasoned breadcrumbs in another.

3. Coat the Ravioli

Dip each ravioli first into the liquid to coat evenly, then press it into the breadcrumbs, ensuring full coverage. For an extra crispy texture, double coat by repeating this step.

4. Preheat the Ninja Air Fryer

Preheat your Ninja Air Fryer to 375°F (190°C). This ensures an even cooking environment



for a perfectly toasted coating.

5. Arrange the Ravioli in the Air Fryer

Place the coated ravioli in the air fryer basket in a single layer, leaving space between each one for proper air circulation. Cook in batches if necessary.

6. Cook and Flip

Air fry for 8-10 minutes, flipping halfway through to ensure even browning. Adjust the cooking time slightly if the breadcrumbs brown too quickly or too slowly.

7. Check for Crispiness

Once golden brown and crispy, remove the ravioli from the air fryer using tongs.

8. Serve and Enjoy

Allow the toasted ravioli to cool slightly before serving. Pair with marinara sauce or your favorite dip for a delicious snack or appetizer.

By following these simple steps, you'll have deliciously crispy toasted ravioli ready to impress family and friends!

Cooking Rana Ravioli in an Air Fryer: A Gourmet Touch

Preparing Rana Ravioli in an air fryer is an effortless way to elevate its flavors and texture while keeping things simple in the kitchen. Follow these 9 steps for a gourmet touch:

1. Preheat the Air Fryer

Set your air fryer to 375°F (190°C) and allow it to preheat for 3-5 minutes. This ensures even cooking from the start.

2. Prepare the Ravioli

Remove your Rana Ravioli from the package and pat them dry if needed. Dry ravioli will help the breading or coating stick better.

3. Coat the Ravioli



Dip each ravioli in a beaten egg wash, ensuring it is evenly coated. Then dredge it in seasoned breadcrumbs, or a mix of breadcrumbs and Parmesan cheese, for extra flavor.

4. Arrange in the Basket

Lightly grease the air fryer basket to prevent sticking. Arrange the ravioli in a single layer, ensuring they do not overlap for even cooking.

5. Spray with Cooking Oil

Lightly spray the coated ravioli with cooking oil to promote crispiness and golden browning during the cooking process.

6. Cook the Ravioli

Air fry the ravioli for 8-10 minutes, flipping them halfway through to ensure both sides achieve golden brown perfection.

7. Check for Doneness

Keep an eye on the ravioli during the last few minutes of cooking to avoid over-browning. The finished product should be crispy and golden.

8. Serve with Sauce

Pair with a side of warm marinara sauce, Alfredo sauce, or even pesto for a restaurant-worthy touch.

9. Garnish and Enjoy

Sprinkle with chopped parsley, grated Parmesan, or a pinch of red pepper flakes for an added burst of flavor. Serve immediately and enjoy your gourmet creation!

With minimal effort and maximum flavor, cooking Rana Ravioli in an air fryer is a hassle-free way to impress guests or treat yourself to a decadent snack.

Ingredients Needed for the Best Air Fryer Toasted



Ravioli

- Store-bought or homemade ravioli (fresh or frozen)
- Olive oil or cooking spray
- Optional toppings: breadcrumbs, grated parmesan, or seasonings
- Dipping sauces (marinara, ranch, garlic aioli, etc.)

Why Choose an Air Fryer Over Traditional Frying for Ravioli

- **Healthier:** Achieve the same crunch with fewer calories and no greasy residue.
- **Effortless Clean-Up:** No greasy pans to scrub. Just toss your air fryer's basket into the dishwasher!
- **Faster Cooking:** Skip the oil-prepping step—air fryers speed up your cooking time without compromising results.

Creative Dipping Sauces for Air Fryer Toasted Ravioli

Here are some flavorful sauces to pair with your crispy ravioli:

- **Classic Marinara**
- **Creamy Garlic Alfredo**
- **Zesty Pesto**
- **Spicy Arrabbiata**
- **Sweet Honey Mustard**

Experiment with these or mix and match for a personalized flavor experience!

Common Mistakes to Avoid When Making Air Fryer Ravioli

- **Skipping Preheating** – Skipping this step often results in unevenly cooked ravioli.
- **Over-Layering** – Overcrowding prevents even airflow, which can lead to soggy ravioli.
- **Neglecting to Shake/Flip** – Failing to rotate the ravioli during cooking can cause one side to overcook.



Health Benefits of Using an Air Fryer for Toasted Ravioli

1. **Reduced Oil Consumption** - Air fryers use significantly less oil compared to traditional frying methods, making toasted ravioli a healthier alternative.
2. **Lower Calorie Content** - Decreased oil usage means fewer calories, helping you maintain a balanced diet.
3. **Less Fat Content** - By air frying, you reduce the fat content in your ravioli without sacrificing its crunchiness or flavor.
4. **Retains Nutrients** - Air frying preserves more nutrients in the food compared to deep frying, promoting better overall nutrition.
5. **Heart Health Friendly** - Reduced fat intake supports cardiovascular health, making air-fried meals an excellent choice for heart-conscious individuals.
6. **Promotes Better Digestion** - Lower grease levels make air fried ravioli easier to digest and lighter on the stomach.
7. **Decreased Risk of Acrylamide Formation** - Air frying reduces the risk of forming harmful compounds like acrylamide, which is more common in traditional frying methods.
8. **Cleaner Eating Experience** - The minimal use of oil ensures a tidier cooking process and cleaner food.
9. **Supports Weight Management** - By cutting unnecessary fats and calories, air-fried ravioli can fit neatly into a weight management plan.

Variations to Try: Gluten-Free and Vegan Air Fryer Ravioli Recipes

1. Gluten-Free

Swap traditional ravioli with gluten-free versions available at most grocery stores. Pair with gluten-free breadcrumbs for an allergen-friendly treat.

2. Vegan

Use plant-based ravioli, almond milk or vegan butter to coat, and finish with nutritional yeast instead of parmesan for a cheesy taste.

With just a few modifications, anyone can enjoy this versatile dish!



Bring Crunch to Your Table with Air Fryer Ravioli

Air fryer toasted ravioli transforms an everyday ingredient into something extraordinary. Using simple methods and fresh ideas, you can create a delectable dish that impresses family and friends—and does it in record time.

Hungry for more air fryer tips and recipes? Explore our archives or subscribe to our newsletter for updates, exclusive recipes, and cooking hacks. It's time to turn your favorite meals up a notch!

Conclusion

Air fryer ravioli is more than just a recipe—it's an invitation to get creative in the kitchen, using the power of your air fryer to deliver quick, delicious, and healthier dishes. Whether you're catering to dietary needs with gluten-free or vegan options, or simply indulging in a crispy and cheesy treat, this versatile dish is sure to become a favorite at your table. Don't be afraid to experiment with flavors and toppings to make it uniquely yours. With minimal effort and maximum flavor, air fryer ravioli is a surefire way to impress and satisfy. Happy cooking!

FAQs

1. Can I use frozen ravioli for this recipe?

Yes, frozen ravioli works perfectly for air fryer recipes. There's no need to thaw them beforehand; just coat them in your breadcrumb mixture and cook directly in the air fryer.

2. How do I make the breading stick to the ravioli?

To ensure the breading adheres properly, dip the ravioli in a beaten egg (or a plant-based substitute, if preferred) before coating them with breadcrumbs. This step ensures an even, crispy layer.

3. What dipping sauces pair well with air fryer ravioli?

Classic marinara or tomato sauce is always a favorite, but feel free to get creative! Ranch dressing, garlic aioli, or even a spicy marinara can complement the crispy ravioli perfectly.



4. Can I make this dish gluten-free or vegan?

Absolutely! For a gluten-free option, use gluten-free breadcrumbs and ravioli. To make it vegan, choose plant-based ravioli and substitute the egg with a vegan alternative like aquafaba or almond milk.

5. How do I store and reheat leftovers?

Store leftover air fryer ravioli in an airtight container in the refrigerator for up to 3 days. To reheat, simply place the ravioli back in the air fryer for 3-4 minutes to regain their crispy texture.

If you have more questions or need additional tips, feel free to browse our website or reach out to us directly. Happy cooking!