



Mama Cozzi's Toasted Ravioli Air Fryer method is a game-changer for anyone looking to enjoy this delicious snack with maximum convenience and minimal oil. Using an [air fryer](#) not only enhances the texture, giving each ravioli a perfectly crispy shell, but also preserves the flavorful filling within. Gone are the days of greasy, messy frying—this pioneering technique ensures that you achieve that irresistible crunch every time. Join us as we explore the step-by-step process to mastering the art of air frying these scrumptious Italian-inspired treats and find out why they have become a culinary staple in so many households.

What Are Toasted Ravioli? A Brief Overview

Toasted ravioli are a delicious twist on traditional filled pasta, primarily popularized in St. Louis, Missouri. Unlike their boiled counterparts, toasted ravioli are breaded and then fried or baked, giving them a unique crispy texture. Typically filled with beef, cheese, or vegetables, they are seasoned with herbs and spices to enhance their flavor. Often served as an appetizer or a snack, they are commonly accompanied by marinara or another flavorful dipping sauce. This delightful concoction starts with fresh or frozen ravioli, coated in breadcrumbs for that signature crunch, making them an irresistible favorite for pasta lovers seeking something a bit different.

Why Choose Air Frying for Mama Cozzi's Toasted Ravioli?

Opting for an air fryer rather than conventional frying methods offers several benefits for cooking Mama Cozzi's Toasted Ravioli. First and foremost, air frying significantly reduces the amount of oil required, making the final dish considerably healthier without sacrificing flavor or texture. The air fryer circulates hot air around the ravioli, ensuring a uniform, crispy exterior with a moist interior.

Additionally, air frying is more convenient and faster than traditional frying, minimizing preparation time while also being easier to clean up. For those who enjoy a guilt-free indulgence, air frying is the ideal method to enjoy this delectable snack.

Mama Cozzi's Toasted Ravioli Air Fryer: A Comprehensive Review



Steps to Air Fry Mama Cozzi's Toasted Ravioli

1. Preheat the Air Fryer

Start by preheating your air fryer to 375°F (190°C). Preheating ensures that the ravioli cook evenly and come out perfectly crispy.

2. Prepare the Ravioli

Arrange the toasted ravioli in a single layer in the air fryer's basket. Avoid overcrowding the basket to allow even air circulation, which contributes to a crispier texture.

3. Cooking Time

Air fry the ravioli for about 8-10 minutes, checking halfway through to shake the basket or flip the ravioli for even cooking. The goal is to achieve a golden-brown crust on each piece.

4. Check for Doneness

After the cooking time, ensure the breading is crisp and the filling is hot and soft. If necessary, add a couple more minutes to reach your desired level of crispiness.

5. Serving Suggestions

Serve the toasted ravioli immediately with a side of warm marinara sauce for dipping. They also pair well with a sprinkle of Parmesan cheese or fresh basil for added flavor.

By following these simple steps, you can enjoy Mama Cozzi's Toasted Ravioli with the perfect crunch and flavor, all thanks to the convenience of the air fryer.

Cooking Time: How Long to Cook Mama Cozzi's Toasted Ravioli in the Air Fryer

Cooking Mama Cozzi's Toasted Ravioli to perfection in the air fryer is a straightforward process. Follow these steps to ensure a crispy and delicious finish:

1. **Preheat the Air Fryer:** Set your air fryer to 400°F (200°C) and let it preheat for about 3 to 5 minutes. This step ensures that the raviolis cook evenly right from the start.
2. **Arrange the Ravioli:** Place the frozen toasted ravioli in a single layer in the air fryer's



basket. Avoid overcrowding to allow hot air to circulate around each piece for optimal crispiness.

3. **Cook the Ravioli:** Cook the ravioli for 8 to 10 minutes. Halfway through the cooking time, gently shake the basket or flip the ravioli to promote even browning on both sides.
4. **Check for Doneness:** After 8 minutes, check the ravioli. They should be golden brown and crispy. If needed, continue cooking for an additional 1 to 2 minutes.
5. **Serve:** Carefully remove the ravioli from the air fryer and let them cool for a couple of minutes. Serve them with your favorite marinara or dipping sauce, and enjoy!

By following these steps, you can easily achieve a restaurant-quality snack right at home, making air-fried toasted ravioli a must-try for any Italian food lover.

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

Step 1: Preheat the Air Fryer

- Set your air fryer to 380°F (193°C).
- Allow it to preheat for about 3-5 minutes.

Step 2: Prepare the Ravioli

- Take Mama Cozzi's Frozen Toasted Ravioli out of the freezer.
- No need to thaw; they should go into the air fryer straight from the freezer.

Step 3: Arrange the Ravioli

- Place the frozen ravioli in a single layer in the air fryer basket.
- Avoid overcrowding to ensure they cook evenly.

Step 4: Cook the Ravioli

- Cook the ravioli for 10-12 minutes.
- At the 8-minute mark, pause the fryer and give the basket a gentle shake for even crisping.



Step 5: Check for Doneness

- After 10-12 minutes, check if the ravioli are golden brown and crispy.
- If additional time is needed, continue cooking in 2-minute increments.

Step 6: Serve and Enjoy

- Remove the ravioli from the air fryer and let them cool slightly.
- Serve with a side of marinara or your favorite dipping sauce.

Mama Cozzi's Toasted Ravioli Air Fryer Recipe: Easy Preparation Tips

- **Thaw Slightly for Even Cooking:** Allow the ravioli to sit at room temperature for a few minutes. This helps in achieving a uniformly crispy texture.
- **Use a Light Mist of Oil:** While not necessary, a light spray of oil can enhance crispiness without adding significant calories.
- **Experiment with Seasonings:** Consider sprinkling garlic powder, Parmesan cheese, or Italian herbs on the ravioli before cooking for added flavor.
- **Leave Space for Better Airflow:** Ensure there's enough space between each ravioli for proper hot air circulation, which is crucial for even cooking.
- **Serve with a Twist:** Alongside marinara, try serving the ravioli with other dips like pesto, Alfredo, or even a spicy aioli for variation.

Health Benefits of Air Frying Mama Cozzi's Toasted Ravioli

Switching to air frying Mama Cozzi's Toasted Ravioli instead of traditional deep frying brings several health benefits.

1. **Reduced Fat Content:** Air frying significantly reduces the amount of oil required, resulting in lower fat consumption. This makes the toasted ravioli a lighter option without compromising on taste.
2. **Lower Calorie Intake:** By minimizing the use of oil, air frying helps to decrease the calorie content of your meal. Enjoying these crispy raviolis doesn't have to be a calorie-heavy indulgence.
3. **Heart Health:** Using less oil can improve heart health by reducing cholesterol intake,



which can promote better cardiovascular functioning.

4. **Preserved Nutrients:** The air frying process helps retain more nutrients compared to deep frying, where high temperatures and prolonged exposure to oil can break down essential vitamins and minerals.

By opting for air frying, you can reap these health benefits while still enjoying the delicious flavors and textures that make Mama Cozzi's Toasted Ravioli a favorite.

Price Breakdown: What Does Mama Cozzi's Toasted Ravioli Air Fryer Cost?

Store	Package Size	Price (\$)	Cost Per Ounce (\$)
Aldi	16oz (1lb)	4.99	0.31
Walmart	32oz (2lb)	9.89	0.31
Amazon	16oz (1lb) - 2 pack	10.50	0.33
Target	24oz (1.5lb)	7.49	0.31
Local Grocery	32oz (2lb)	10.99	0.34

This table provides an overview of where you can purchase Mama Cozzi's Toasted Ravioli and compares prices across different retailers. Prices may vary depending on location and availability, so it's advisable to check with your local store for the most accurate pricing.

Air Fryer Techniques: Achieving Perfectly Crispy Toasted Ravioli

To master the art of air frying Mama Cozzi's Toasted Ravioli to crispy perfection, follow these detailed steps:

1. **Preheat the Air Fryer:** Always start by preheating your air fryer. Set it to 380°F (193°C) to ensure consistent cooking from the start.
2. **Layer Properly:** Place the frozen toasted ravioli in a single layer in the air fryer basket. Overlapping can prevent even cooking and crispiness.
3. **Apply Oil Spray:** Lightly spray the ravioli with a cooking oil of your choice. This small step boosts the crispiness without extra fat.
4. **Timing is Key:** Cook the ravioli for 10-12 minutes. This duration caters to many air fryer models, but monitor closely to avoid overcooking.



5. **Shake Halfway:** At the 5-6 minute mark, gently shake the basket. This helps to ensure all sides of the ravioli receive equal heat.
6. **Check for Color and Texture:** Around the 8-minute mark, begin checking for the desired golden-brown color and crispy texture.
7. **Customize Cooking Time:** Depending on your texture preference, you might add 1-2 minutes for extra crispiness.
8. **Rest Briefly:** Allow the ravioli to rest in the basket for a minute post-cooking; this helps them firm up slightly and retain heat.
9. **Serve Hot:** Transfer to a plate and enjoy immediately with your choice of dipping sauce to maintain the ideal texture.

By adhering to these techniques, you'll consistently achieve perfectly crispy toasted ravioli that are light, full of flavor, and completely irresistible.

Comparison of Mama Cozzi's and Louisa's Toasted Ravioli in the Air Fryer

Here's a comparison table highlighting the key differences between Mama Cozzi's and Louisa's Toasted Ravioli when prepared in an air fryer:

Feature	Mama Cozzi's Toasted Ravioli	Louisa's Toasted Ravioli
Cooking Temperature	380°F (193°C)	370°F (188°C)
Cooking Time	10-12 minutes	8-10 minutes
Serving Size	1 cup	1 cup
Calories per Serving	250	270
Protein per Serving	10g	12g
Carbs per Serving	30g	28g
Fat per Serving	9g	11g
Texture	Extra crispy	Crispy with a softer filling
Flavor	Classic Italian spices	Richer cheese flavor
Price per Ounce	\$0.31 (average)	\$0.35 (average)

Both Mama Cozzi's and Louisa's offer delicious options for air-fried toasted ravioli, with subtle differences in taste and nutritional profile suited for different preferences.



Serving Suggestions: What to Pair with Toasted Ravioli

Toasted ravioli is a versatile dish that can stand alone as a delightful snack or be elevated to a complete meal with the right pairings. Here are some suggestions to complement and enhance the flavors of your air-fried Mama Cozzi's Toasted Ravioli:

1. **Marinara Sauce:** A classic choice, marinara sauce adds a tangy contrast that pairs excellently with the savory ravioli filling and crispy exterior.
2. **Alfredo Sauce:** For a richer option, serve your toasted ravioli with a creamy Alfredo sauce. The smooth, cheesy texture of the sauce complements the crunchiness of the ravioli beautifully.
3. **Pesto:** Add a fresh, herbal twist with a basil pesto dip. Its vibrant flavors will bring out the Italian essence of the dish.
4. **Salad:** Serve alongside a fresh garden salad with a light vinaigrette to create a well-rounded meal. The crispness of the vegetables offers a refreshing complement to the warm ravioli.
5. **Grilled Vegetables:** Pair with seasonal grilled vegetables such as zucchini, bell peppers, or eggplant for a colorful and nutritious side.
6. **Cheese Plate:** Consider serving with a selection of cheeses such as mozzarella, provolone, or Parmesan for added indulgence.

These pairings not only enhance the dining experience but also provide additional textures and flavors, making every bite a delightful adventure.

Common Mistakes to Avoid When Cooking Toasted Ravioli in an Air Fryer

When preparing toasted ravioli in an air fryer, there are several common pitfalls that can affect the outcome. Here are some steps to ensure you avoid these mistakes and achieve the best results:

1. **Overcrowding the Basket:** Placing too many ravioli in the air fryer at once can prevent even cooking and result in less crispy textures. Always arrange them in a single layer and cook in batches if necessary.
2. **Skipping Preheat:** Failing to preheat the air fryer can lead to uneven cooking. Preheating helps the ravioli cook at a consistent temperature from start to finish, resulting in the desired crunch.



3. **Ignoring Shaking or Flipping:** To promote even browning and crispiness, shake the basket or flip the ravioli halfway through the cooking process. This ensures that each piece is exposed to the circulating hot air.
4. **Not Adjusting Cooking Time:** Depending on your air fryer model and the amount of ravioli, you might need to adjust the suggested cooking time. Always check for doneness a minute or two before the expected end time to avoid overcooking.
5. **Too Little or No Oil Spray:** While air frying requires less oil than traditional frying, a light spray of cooking oil can enhance the crispiness of the ravioli. Don't skip this step if you're looking for that perfect golden-brown finish.

By paying attention to these details, you will consistently produce delectable toasted ravioli that delight with every bite.

Customer Reviews: What People Are Saying About Mama Cozzi's Toasted Ravioli

Many customers rave about the convenience and taste of Mama Cozzi's Toasted Ravioli when prepared in an air fryer. One frequent praise is the perfect balance of a crispy outer texture combined with a soft, savory filling. Reviewers appreciate the ease of preparation and consistently note that these raviolis make for an ideal quick meal or appetizer. Some have even noted that they appreciate the healthier air-fried version over traditional deep-fried alternatives, which allows them to enjoy a guilt-free indulgence.

However, a few users have pointed out the need to experiment with cooking times to achieve their preferred level of crispiness. Overall, the positive feedback highlights both the quality and versatility of this beloved dish, with customers continuing to recommend them for their delicious taste and straightforward preparation process.

Conclusion

Mama Cozzi's Toasted Ravioli, when prepared in an air fryer, represents the perfect blend of convenience and taste. This delicious snack offers an authentic Italian experience right from your kitchen, with a crispy exterior and flavorful filling that highlights the brand's quality ingredients. By opting for air frying, you enjoy a healthier, less messy, and faster alternative to traditional frying methods, without sacrificing taste.

With its competitive pricing and ease of preparation, Mama Cozzi's Toasted Ravioli is an excellent choice for busy weeknights, casual gatherings, or anytime you crave a satisfying



Italian treat. Whether you're an air frying novice or a seasoned pro, this ultimate guide ensures you achieve the perfect ravioli every time. Enjoy the delightful combination of crispy and creamy textures with your favorite pairings, and discover why these ravioli have become a beloved household staple.

FAQs

Q: Can I use my toaster oven if I don't have an air fryer?

A: Yes, you can bake the ravioli in a toaster oven. Preheat to 400°F (204°C) and bake for about 15-18 minutes or until crispy.

Q: Are Mama Cozzi's Toasted Ravioli available year-round?

A: Availability may vary based on location and store, but they are often available year-round at popular retailers like Aldi.

Q: How do I store leftover toasted ravioli?

A: Store any leftovers in an airtight container in the refrigerator for up to 3 days. To reheat, use the air fryer or toaster oven for a few minutes to restore their crispiness.

Q: Can I cook them directly from frozen?

A: Absolutely. Mama Cozzi's Toasted Ravioli can be cooked directly from the freezer without the need to thaw, making it convenient for quick snacks.

Q: Are these ravioli safe for vegetarians?

A: Always check the packaging for specific ingredients, but typically, cheese-filled toasted ravioli are suitable for vegetarians. However, meat options may not be.