

Spinach & Ricotta Ravioli

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Category: Entree

Servings: 2*

Preparation Time: 40 min

Cooking Time: 4-5 min

A note before you start:

You will need a heart shaped biscuit / cookie or ravioli cutter to make these heart shaped ravioli. I recommend a cutter that is at least two and a half inches wide at its largest part. This allows for a nice filling portion. I took a shortcut by buying fresh pasta sheets and store bought vodka sauce. I would also recommend these be served with a brown butter and sage sauce as well. *This recipe makes 15 large raviolis, but you can certainly make more if you have fresh pasta sheets and filling.

Ingredients:

16 oz of fresh lasagna pasta sheets

1 cup of fresh ricotta

1 cup of freshly grated parmesan cheese

1 10 oz box/bag of frozen spinach (thawed, drained and squeezed of excess water)

½ tsp of lemon zest (optional)

1 egg

1 tsp of salt plus more for the pasta cooking water

½ tsp of pepper

Prepared sauce of choice

Step 1: In a large mixing bowl combine the ricotta, thawed, drained and squeezed dry spinach, parmesan cheese, lemon zest (if using), and salt and pepper and mix thoroughly to incorporate.

Step 2: Place your heart shaped cookie cutter on the fresh pasta sheets and cut out 30 heart shaped pasta pieces. You will have 15 bottoms and 15 tops. Note; there will be enough filling to fill additional ravioli, so cut out as many as your pasta sheets allow. Keep in mind you will need an equal amount of bottoms to tops.

Step 3: Using a teaspoon, take some filling (about 2 teaspoons) and place it in the middle of each heart. Leave a border of a quarter of an inch all around. See the pictures below.

Step 4: Crack the egg into a separate bowl and mix with a fork to create an egg wash. Using your index finger, dip it in the egg wash and run it along the edges of the ravioli. This will help seal the ravioli as you put the top on. Gently press the edges together.

Step 5: Bring a large pot of water to a boil. In a separate sauce pan, heat up your desired sauce of choice. When the water for the ravioli has come to a boil, carefully add some salt (at least 1 Tbsp). Gently add your ravioli to the boiling water and boil for 5-6 minutes. They will rise to the top of the water when they're done, but I give them an extra minute or two to ensure the filling has warmed through.



Buon Appetito!



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