

RECIPE | TOMATOES



SPINACH & RICOTTA RAVIOLI



PURE-FLAVOR.COM

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30 min

20 min | **10 min**
PREP. | COOKING



2



medium

INGREDIENTS

For the sauce:

- 2** 10 oz Pure Flavor® OMG™ Tomatoes, halved
- 4** thyme sprigs
- 4** cloves garlic, slivered
- 2 tbsp** butter
- 2 tbsp** extra-virgin olive oil

For the pasta:

- 2** cloves garlic, minced
- 1** egg yolk
- 1 pkg** fresh pasta sheets, cut into squares
- 2 cups** spinach
- 1 cup** ricotta cheese

- ¼ cup** Parmesan cheese, grated
- ⅓ cup** pine nuts, toasted
- 1 tbsp** extra-virgin olive oil
- ¼ tsp** freshly grated nutmeg
- Basil leaves, for garnish
- Salt & pepper, to taste

DIRECTIONS

- 1 For the pasta, heat oil over medium high heat. Add garlic and sauté until golden, then reduce heat to low and add spinach.
- 2 Once wilted, remove from pan, squeeze out remaining liquid and roughly chop.
- 3 Add spinach, ricotta, Parmesan, pine nuts, and nutmeg to bowl and mix well. Add salt and pepper to taste, then mix in egg yolk.
- 4 To assemble the pasta, add a tablespoon of filling onto the square of dough, draping a second piece over top. Press down around edges to seal. Place on a baking sheet and freeze for 15 minutes.
- 5 To make the sauce, heat butter and oil over low heat, add in garlic, thyme and tomatoes. Once browning begins, add in chilled ravioli.
- 6 Cook ravioli on each side for about 2 minutes until golden.
- 7 Serve warm and garnish with fresh basil.