



## RECIPE | TOMATOES

# SPINACH & RICOTTA RAVIOLI



20 min  
PREP.



2



Medium

30 min

10 min  
COOKING

## 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  
½ 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.

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