



# Cheese and Spinach Ravioli with Marinara

Featuring Basil Olive Oil

by Ken Smedema

## Ingredients:

One large container ricotta cheese  
One package chopped spinach thawed and squeezed dry  
One cup shredded mozzarella cheese  
1/2 cup Parmesan cheese  
One egg  
One small bunch basil chopped  
Two tablespoons Basil olive oil  
1/2 teaspoon of nutmeg  
Salt and pepper  
Wonton wrappers  
Two eggs for egg wash

## Marinara

One jar of your favorite red sauce  
1/2 cup cream  
Two tablespoons Basil olive oil  
Basil chopped



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## Directions:

Mix ravioli filling ingredients in a large bowl. Place about a tablespoon of filling onto a wonton wrapper and brush edges with egg wash, fold over, and pinch edges to seal. Grill, deep fry, or bake until done. The amount of time depends on the cooking method.

Heat the jarred sauce with the cream and oil until warm. Garnish with some of the basil saved from the filling.



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