



Spinach Ravioli with Ricotta Cheese Filling



Ingredients



- 1 T. olive oil
- 20 oz. Spinach
- ½ cup Parmesan cheese shredded
- ¾ cup ricotta cheese
- ¼ t. salt



Directions



- Heat the olive oil in a sauté pan and until wilted-about 5 minutes.
- Cook until all liquid evaporates.
- Let the spinach cool down and finely chop.
- Add the Parmesan and Ricotta cheese. Add salt and pepper and mix well.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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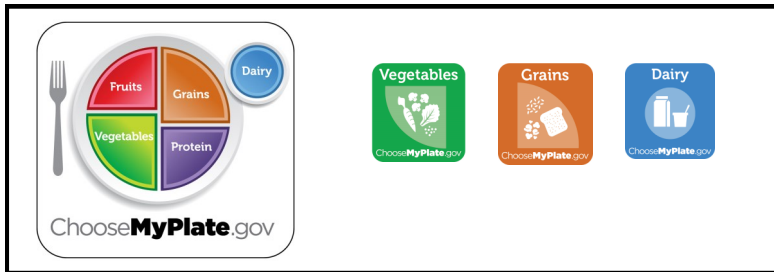
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Fast Facts



Featured Food Groups



Cooking Tips

- Fresh or dried Italian herbs work well in the filling
- Italian sausage or other filling are great—be creative!

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