



## Spinach and Ricotta Cheese



### Ingredients



### filling for Ravioli

Adapted from *(recipe Source)*

- 1 Tbsp. olive oil
- 2 cups of fresh spinach
- 1/2 cup of Parmesan cheese shredded
- 1/4 cup of homemade ricotta
- cheese
- 1/2 tsp. salt



### Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Heat olive oil in a sauté pan until it is wilted; about 5 minutes.
2. Cook until all liquid evaporates.
3. Once the spinach is cooled, finely chopped it.
4. Add the parmesan, salt, and ricotta cheese and mix well.
5. Fill your homemade pasta with 1 Tbsp. of the mix.

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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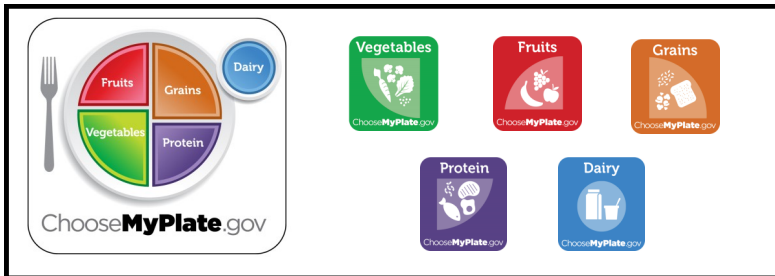
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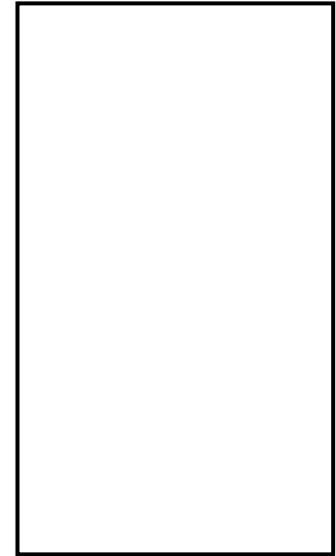
# Fast Facts



## Featured Food Groups



## Cooking Tips



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