

Ravioli	
<b>Yield</b>	<b><u>Method:</u></b>
<b>Ingredients</b>	<b>Quantity</b>
Pasta dough	1 Lb.
Ricotta cheese	6 oz.
Spinach	1 Lb.
Salt	TT
pepper	TT
Egg	2 each
Water	1 oz.

#### Directions

- Steam Sautee spinach in butter and water until wilted.
- Strain cooked spinach to remove excess water.
- Combine spinach, ricotta cheese and egg until smooth.
- Roll out pasta dough until 1/8 of inch thick.
- Place one tsp of cheese mixture every two inches on ½ of the pasta.
- Brush the edges with an egg wash
- Cover with another sheet of pasta. Crimp the edges.
- Cut into desired shapes.