

Cheese Ravioli with a Creamy Tomato Sauce

Pasta

High School

Ingredients:

1 package wonton wrappers

Easy Cheese Filling:

1 cup ricotta cheese

$\frac{3}{4}$ cup grated parmesan

1 large egg, beaten

Salt and freshly ground pepper

2 Tbsp chopped fresh basil

For the Sauce:

2 Tbsp olive oil

2 Tbsp unsalted butter

1 large shallot (or medium onion),
finely diced

3 tsp minced garlic

2 (15 oz) cans tomato sauce

Salt and freshly ground pepper

1 tsp granulated sugar

1 cup heavy cream



Directions:

For the Ravioli:

In a large bowl, combine all ingredients with a spatula until the mixture is smooth. Brush the edges of the wonton wrapper with water. Place about 1 heaping teaspoon of the filling in the center. Top with another wonton wrapper. Press firmly to seal.

The ravioli can be refrigerated until ready to use. You can also freeze the ravioli until firm, place in an airtight container, and store in the freezer for up to 3 months.

For the sauce:

Heat the olive oil and butter in a large saucepan over medium heat. Add the onions and garlic and sauté for about a minute. Add in the tomato sauce, salt, pepper, and sugar. Stir to combine. Cook over low heat for 30 minutes, stirring occasionally. Remove from heat and stir in the cream.

To finish:

Bring a large pot of salted water to a gentle boil. Cook the ravioli for 2 minutes, or until al dente. If using frozen ravioli, cook for 5 minutes, or until al dente. Divide the ravioli among plates. Top with the tomato sauce. Garnish with the parsley. Serve.

Teachers Notes: I used one package of wonton wrappers / group and they were able to make a lot.

Recipe courtesy of: www.handletheheat.com

Pam Jacobson

Pjacobson100@gmail.com