

Ravioli with ricotta and spinach



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Ravioli with ricotta and spinach in tomato sauce with basil

Quantity:

1 packet of

20 g

60 ml

1 can (400g)

16

60 g

to taste

Ingredients:

ravioli with ricotta and spinach by Laura & Lui (250 g)

onion

olive oil

tomato pulp

basil leaves

grated Parmesan cheese

salt

Preparation instructions:

Boil 2.5 litres of water. Add salt (15 g salt per litre). Drop the frozen ravioli into boiling water and cook for approx. 5-6 minutes until the water is boiling again.

Heat the olive oil in a pan, fry the diced onion, add the tomato pulp, basil and a ladle of water from the cooking ravioli. Cook for approx. 5 minutes. Add the cooked ravioli to the sauce, sprinkle with Parmesan cheese and stir.

Enjoy.