



Chicken and Spinach Ravioli

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs

Description

A delicious combination of chicken and spinach make a wonderful Italian meal Make sure to have plenty of freshly grated Asiago cheese to top these ravioli

Ingredients

— - 4 eggs
— beaten - $\frac{3}{4}$ cup water - $3\frac{3}{4}$ cups sifted all-purpose flour - $1\frac{1}{2}$ teaspoons salt - $\frac{1}{2}$ pound ground chicken - $\frac{3}{4}$ cup chopped fresh spinach - 2 tablespoons finely chopped onion - 3 tablespoons melted butter - 3 tablespoons freshly grated Asiago cheese - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ teaspoon garlic powder - ? teaspoon ground nutmeg - 1 pinch ground black pepper to taste - 1 (16 ounce) jar marinara sauce - $\frac{1}{4}$ cup freshly grated Asiago cheese for topping

Instructions

1. In a bowl
2. mix the eggs
3. water
4. 2 cups flour
5. and salt. Gradually mix in the remaining flour until smooth. Divide dough into 2 parts. Cover
6. and set aside in the refrigerator 20 minutes. In a skillet over medium heat
7. cook the ground chicken until evenly brown; drain. In a food processor
8. mix the chicken
9. spinach
10. and onion. Transfer to a bowl
11. and mix with butter
12. 3 tablespoons Asiago cheese
13. salt
14. garlic powder
15. nutmeg
16. and pepper. On a lightly floured surface
17. roll out each part of the dough to 1/8 inch thickness. Cut into 2 inch squares. Place about 1 teaspoon of the chicken mixture in the center of 1/2 the squares
18. and top with remaining squares. Seal the edges of the squares with a moistened fork to form the ravioli. Bring a large pot of lightly salted water to a boil
19. and cook the ravioli in small batches for about 8 minutes
20. or until al dente. Drain
21. and rinse under cold water. Place the marinara sauce in a saucepan
22. and cook until heated through. Serve ravioli topped with marinara sauce and remaining Asiago cheese.