



Spinach Feta and Pine Nut Ravioli Filling

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

A delicious spinach feta and pine nut ravioli filling for fresh pasta

Ingredients

— - 1 tablespoon olive oil - 1 (10 ounce) bag fresh spinach - 1 cup feta cheese - ½ cup pine nuts - 1 large egg
- 1 tablespoon water - 2 fresh pasta sheets

Instructions

1. Make filling: Heat the olive oil in a large skillet over medium-high heat. Cook the spinach until fully wilted
2. about 2 minutes. Let cool
3. then squeeze the spinach to remove as much liquid as you can. Meanwhile
4. combine the cooked spinach
5. feta
6. and pine nuts in a blender or food processor and pulse until the consistency of a fine paste. To make the ravioli: Beat egg and water together in a small bowl. Brush egg wash over a pasta sheet. Drop teaspoonfuls of filling on pasta sheet
7. about 1 inch apart. Cover the filling with the top sheet of pasta
8. pressing out the air from around each portion of filling. Press firmly around the filling in whatever shape you wish (e.g.
9. circles or squares) and then cut them apart. Press the tines of a fork around the edges of the pasta to seal each ravioli. Repeat with remaining pasta sheet. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
10. add the ravioli
11. stir gently
12. and return to a boil. Cook uncovered until the ravioli float to the top and the filling is hot
13. about 3 to 5 minutes. From the Editor For step-by-step instructions on how to make ravioli
14. see our Making Ravioli article.