



Inside Out Ravioli I

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

This inside out ravioli recipe is an interesting twist on an ageold favorite Use your favorite pasta shapebow ties shells penne etc It can be assembled ahead of time and refrigerated but allow extra time for baking

Ingredients

- - 1 (16 ounce) package dried pasta - 1 (10 ounce) package frozen chopped spinach - 1 pound lean ground beef - ½ cup chopped onion - 1 clove garlic
- minced - 1 (16 ounce) jar spaghetti sauce - 1 (8 ounce) can tomato sauce - 1 (6 ounce) can tomato paste - 1 cup shredded mozzarella cheese - ½ cup bread crumbs - ¼ cup olive oil - 2 eggs
- beaten

Instructions

1. Fill a large pot with lightly salted water and bring to a rolling boil. Stir in pasta and return to a boil. Cook pasta uncovered
2. stirring occasionally
3. until tender yet firm to the bite
4. 8 to 12 minutes. Drain well. Cook spinach according to package directions. Meanwhile
5. brown ground beef
6. onion
7. and garlic in a large skillet over medium heat. Stir in spaghetti sauce
8. tomato sauce
9. and tomato paste; simmer for 10 minutes. Preheat the oven to 350 degrees F (175 degrees C). Combine pasta
10. spinach
11. mozzarella cheese
12. bread crumbs
13. olive oil
14. and eggs in a bowl. Transfer to a 9x13-inch baking dish; top with beef mixture. Bake in the preheated oven for 30 minutes.