

Chef Kate's Easy Ravioli in a Cream Sauce

Filling Ingredients

1 package of frozen spinach – defrosted and squeezed to remove moisture
1 egg
½ cup Greek yogurt
½ cup Mozzarella cheese

1 package of won-ton wrappers (cut in half if necessary)

Cream Sauce

3 tbsp unsalted butter
1 cup heavy whipping cream
1 tsp sage
1 tsp nutmeg

Mix filling ingredients together and put aside

Get a small bowl of water ready

Take one wonton wrapper and put a teaspoon of filling mixture in the center.

Wipe a line of water around the edge of the wonton wrapper. Grab another wrapper and place it on top. Press the sides together to seal. Place the filled ravioli on a cookie sheet until ready to cook. The mixture should make approximately 25 ravioli.

When you're done, use a slotted spoon to place wontons in a pot of boiling water Cook for 3 minutes.

Cream Sauce

In a large pan, melt the butter and add in the whipping cream. Add the sage and nutmeg. Bring to a simmer and stir once in a while. It will thicken as it cooks.

Place the cooked ravioli on plates and pour the sauce over the top when it is ready.

YUM!