

Spinach and Cheese Ravioli for One

Ingredients

- ¼ C Ricotta cheese
- 1 T (tablespoon) Parmesan cheese plus extra for garnish
- 1 egg yolk
- 1 T fresh or frozen chopped spinach
- Pinch of salt
- 8 three-inch square wonton wrappers
- ½ C bottled spaghetti sauce



Directions

1. Bring a large pot of salted water to a boil. (Add about a teaspoonful of salt to the water.)
2. Place the ricotta, Parmesan, egg yolk, spinach, and salt in a small bowl and mix until combined.
3. Lay the wrappers on a flat surface and place some (about a teaspoonful) of the cheese mixture in the center of each wrapper.
4. Dip your fingers in water and wet the edges of one of the wrappers. Fold the wrapper in half to form a triangle and firmly press the edges to seal in the filling. Just before you seal the last edge, push gently on the center of the ravioli to remove any air pockets. Repeat the process with the remaining ravioli.
5. Place the spaghetti sauce in a microwave-safe bowl, cover, and heat on high for 1 minute or until warm.
6. Place the ravioli in the boiling water and cook for 2 to 3 minutes or until they float to the surface of the water.
7. With a slotted spoon, remove the ravioli from the water and drain well, keeping the ravioli separate so they don't stick together.
8. Place one-half of the ravioli in a serving bowl and top with one-half the sauce. Place the remaining ravioli in the bowl, top with the remaining sauce, and sprinkle with Parmesan.