



Cheese Ravioli with Sage Butter

Roll out prepared dough into sheets.

Prepare Ravioli filling as follows:

Melt 1/2 cup butter in skillet.

**Add 1 finely chopped onion and
10oz frozen spinach, well drained
Saute until onion is transparent.**

Cool and finely chop.

Add 16 oz Ricotta

3/4 cup Parmesan

1/4 tsp nutmeg

2 or 3 eggs

Bread crumbs to desired consistency.

Add 1 tsp filling about 2 inches apart on the sheets of pasta, slightly lower than center.

Fold the top half over the filling and pat down around each tsp of filling.

Use ravioli crimper to cut into squares.

Drop raviolis in 6-8 quarts of boiling, salted water for 8-15 minutes, until tender, then drain.

While boiling, prepare the sage butter sauce:

Add 1/4 cup butter to skillet with a sprig of sage and saute. Remove sage sprig and drip over drained ravioli.