



Bacon Ravioli With Mushrooms

READY IN

ready

130 min.

SERVINGS

servings

6

CALORIES

calories

860 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 4 carrots cut into 1-inch pieces
- ☐ 2 pints cherry tomatoes halved
- ☐ 2 large egg yolks
- ☐ 6 large eggs beaten
- ☐ 4 cups flour for dusting all-purpose plus more
- ☐ 4 basil leaves fresh chopped
- ☐ 1.8 cups parsley fresh chopped
- ☐ 2 tablespoons parsley fresh chopped
- ☐ 1 clove garlic minced

- ☐ 3 ounces gruyère cheese finely grated
- ☐ 6 servings kosher salt
- ☐ 6 servings kosher salt and pepper freshly ground
- ☐ 3 leeks halved sliced
- ☐ 1 pound mushrooms wild assorted sliced
- ☐ 0.5 teaspoon nutmeg freshly grated
- ☐ 6 servings pepper freshly ground
- ☐ 0.3 cup ricotta cheese
- ☐ 4 scallions minced
- ☐ 8 slices bacon thick-cut roughly chopped
- ☐ 5 tablespoons butter unsalted

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ pot
- ☐ plastic wrap
- ☐ aluminum foil
- ☐ kitchen towels
- ☐ slotted spoon
- ☐ chefs knife
- ☐ pasta machine

Directions

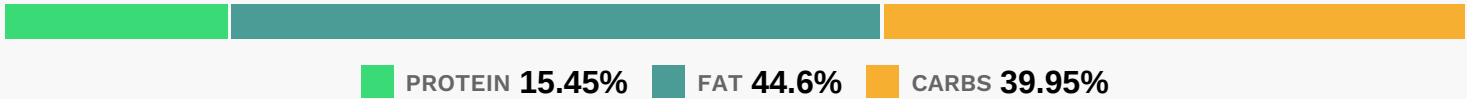
- ☐ Put the flour in a food processor. With the motor running, pour in the beaten eggs and pulse until the dough gathers around the blades. Turn out the dough and pat into a rectangle. Wrap

in plastic wrap and set aside 30 minutes at room temperature.

- ☐ Meanwhile, make the filling: Pulse the leeks, bacon and carrots in a food processor until finely chopped.
- ☐ Transfer to a skillet; add 1 cup water and cook over medium heat, stirring, until evaporated, about 7 minutes.
- ☐ Add the nutmeg, 1/2 teaspoon salt and 1/4 teaspoon pepper. Increase the heat to medium high; cook until the vegetables start to brown, about 4 minutes.
- ☐ Transfer to a bowl, stir in the parsley and let cool.
- ☐ Mix in the ricotta, gruyere and egg yolks; cover and chill until ready to make the ravioli.
- ☐ Dust the dough with flour and cut into 6 pieces. Pat 1 piece of dough into a 4-by-2-inch rectangle (keep the rest covered with plastic wrap). Feed a wide side through a pasta machine at the thickest setting. Continue to feed the dough through the machine, reducing the thickness setting each time, until the pasta is about 1/16 inch thick.
- ☐ Lay the pasta sheet on cornmeal-dusted parchment paper and cover with a kitchen towel. Repeat with the remaining dough.
- ☐ Line a baking sheet with parchment and dust with cornmeal. Uncover 1 sheet of dough; lay out with a long side facing you (keep the remaining sheets covered).
- ☐ Place small mounds of filling, about 2 inches apart, in a line along the bottom edge.
- ☐ Brush the top half of the sheet with water and fold the dough over to cover the filling; press around each mound to seal.
- ☐ Cut into squares with a pizza wheel or chef's knife; transfer to the baking sheet. Repeat with the remaining dough and filling. If not using immediately, wrap the baking sheet in plastic and freeze for up to 3 days.
- ☐ Make the sauce: Melt 3 tablespoons butter in a large skillet over medium-high heat.
- ☐ Add the mushrooms, season with salt and cook, stirring, until tender, about 4 minutes.
- ☐ Add the scallions and garlic; cook, stirring, 1 more minute.
- ☐ Add the tomatoes and cook 4 more minutes.
- ☐ Remove from the heat and stir in the basil and parsley.
- ☐ Cook the ravioli: Bring 3 inches of salted water to a boil in a large pot.
- ☐ Add the ravioli in batches and cook until tender, 8 to 10 minutes.

- ☐
- Remove with a slotted spoon and transfer to a baking sheet (reserve the cooking water).
Cover the ravioli loosely with foil to keep warm.
- ☐
- Add 1 1/2 cups of the ravioli cooking water to the sauce, bring to a simmer and cook until slightly thickened, 2 to 3 minutes. Swirl in the remaining 2 tablespoons butter and season with salt and pepper. Divide the ravioli among plates; top with the sauce.
- ☐
- Photograph by Con Poulos

Nutrition Facts



Properties

Glycemic Index:85.14, Glycemic Load:50.12, Inflammation Score:-10, Nutrition Score:48.118695383487%

Flavonoids

Apigenin: 40.58mg, Apigenin: 40.58mg, Apigenin: 40.58mg, Apigenin: 40.58mg Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg, Luteolin: 0.27mg Kaempferol: 1.69mg, Kaempferol: 1.69mg, Kaempferol: 1.69mg, Kaempferol: 1.69mg Myricetin: 2.93mg, Myricetin: 2.93mg, Myricetin: 2.93mg, Myricetin: 2.93mg Quercetin: 2.15mg, Quercetin: 2.15mg, Quercetin: 2.15mg, Quercetin: 2.15mg

Nutrients (% of daily need)

Calories: 859.52kcal (42.98%), Fat: 42.85g (65.92%), Saturated Fat: 18.6g (116.23%), Carbohydrates: 86.35g (28.78%), Net Carbohydrates: 79.39g (28.87%), Sugar: 10.02g (11.14%), Cholesterol: 326.58mg (108.86%), Sodium: 964.85mg (41.95%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 33.39g (66.78%), Vitamin K: 359.2µg (342.09%), Vitamin A: 10844.69IU (216.89%), Selenium: 69.04µg (98.63%), Vitamin C: 72.05mg (87.33%), Folate: 291.34µg (72.84%), Vitamin B2: 1.18mg (69.46%), Vitamin B1: 1.02mg (68.1%), Manganese: 1.14mg (57.04%), Vitamin B3: 11.37mg (56.84%), Phosphorus: 544.84mg (54.48%), Iron: 9mg (50%), Potassium: 1213.81mg (34.68%), Vitamin B6: 0.68mg (33.95%), Copper: 0.66mg (33.04%), Vitamin B5: 3.28mg (32.84%), Calcium: 318.1mg (31.81%), Fiber: 6.95g (27.82%), Zinc: 3.66mg (24.4%), Magnesium: 87.37mg (21.84%), Vitamin E: 3.01mg (20.07%), Vitamin B12: 1.12µg (18.65%), Vitamin D: 1.94µg (12.91%)