



Prosciutto Ravioli

READY IN



45 min.

SERVINGS



6

CALORIES



662 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 0.5 cup butter 1 stick
- ☐ 2 large egg yolks
- ☐ 1.5 teaspoons oregano dried
- ☐ 6 servings pecorino freshly grated
- ☐ 4 ounces pancetta thinly sliced chopped
- ☐ 0.8 teaspoon salt
- ☐ 15 ounce milk ricotta cheese whole
- ☐ 10 ounce pkt spinach frozen dry thawed chopped

☐ 48 wonton wrappers

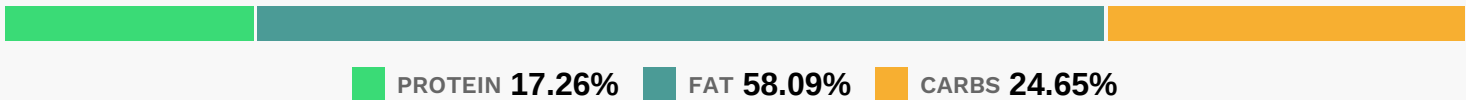
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ whisk
- ☐ pot

Directions

- ☐ Whisk the ricotta, spinach, prosciutto, egg yolks, salt, and pepper in a medium bowl to blend.
- ☐ Place 1 tablespoon of the ricotta filling in the center of a wonton wrapper.
- ☐ Brush the edge of the wrapper lightly with water. Fold the wrapper in half, enclosing the filling completely and forming a triangle. Pinch the edges to seal.
- ☐ Transfer the ravioli to baking sheets. Repeat with the remaining filling and wrappers. (Can be prepared up to 2 hours ahead; cover and refrigerate.)
- ☐ Melt the butter in a heavy small skillet over medium heat.
- ☐ Add the oregano and stir 1 minute. Season, to taste, with salt and pepper.
- ☐ Remove from the heat.
- ☐ Working in batches, cook the ravioli in a large pot of boiling salted water until just tender, stirring occasionally, about 4 minutes per batch.
- ☐ Transfer the ravioli to a large shallow bowl.
- ☐ Pour the oregano butter over the ravioli and toss gently to coat.
- ☐ Sprinkle the pecorino over the ravioli and serve.

Nutrition Facts



Properties

Glycemic Index:23.5, Glycemic Load:0.91, Inflammation Score:-10, Nutrition Score:29.113912903744%

Nutrients (% of daily need)

Calories: 662.16kcal (33.11%), Fat: 42.82g (65.88%), Saturated Fat: 23.98g (149.86%), Carbohydrates: 40.88g (13.63%), Net Carbohydrates: 38.18g (13.88%), Sugar: 0.78g (0.87%), Cholesterol: 187.09mg (62.36%), Sodium: 1338.01mg (58.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 28.62g (57.25%), Vitamin K: 181.95µg (173.29%), Vitamin A: 6559.58IU (131.19%), Selenium: 41.57µg (59.39%), Calcium: 576.76mg (57.68%), Phosphorus: 466.59mg (46.66%), Manganese: 0.78mg (38.89%), Vitamin B2: 0.64mg (37.44%), Folate: 140.77µg (35.19%), Vitamin B1: 0.44mg (29.35%), Vitamin B3: 4.39mg (21.93%), Iron: 3.85mg (21.38%), Magnesium: 72.11mg (18.03%), Zinc: 2.67mg (17.82%), Vitamin E: 2.28mg (15.18%), Vitamin B12: 0.83µg (13.77%), Vitamin B6: 0.23mg (11.58%), Fiber: 2.7g (10.82%), Potassium: 369.61mg (10.56%), Copper: 0.2mg (9.9%), Vitamin B5: 0.64mg (6.4%), Vitamin D: 0.67µg (4.49%), Vitamin C: 2.61mg (3.16%)