



## RAVIOLI

- 1 Recipe Noodle Dough
- 1/2 Cup Pureed Spinach
- 1 Cup Cooked Italian Sausage
- 1/4 Cup Bread Crumbs
- 1/2 Cup Grated Parmesan Cheese
- 1/2 Teaspoon Basil
- 1 Clove Minced Garlic
- 2 Teaspoon Chopped Parsley
- 1 Tablespoon Salt
- Boiling Water

## DIRECTIONS

1. Combine spinach, sausage, bread crumbs, parmesan, basil, garlic, and parsley to form a paste.
2. Lay rolled dough on a lightly floured surface.
3. Cut pasta into two matching strips.
4. Partially score the strips into 2 or 3 inch squares.
5. Place 2 to 3 teaspoons of filling in the center of each square.
6. Place the unfilled strip on top of the filled strip.
7. Press down to seal filling firmly on all four sides.
8. Cut the strip apart.
9. Put the squares on a rack to dry for 1 1/2 to 2 hours.
10. Without disturbing the boiling water, place about 6 ravioli at a time in the pot.
11. Cook until al dente, remove with a strainer.
12. Top with sauce or melted butter.