



# UCOOK

## Spinach & Ricotta Ravioli

with sun-dried tomato pesto crème

Stuffed ravioli pasta with a tangy pesto for a workday lunch, Chef? Yes, because you deserve it! Reward yourself with these al dente pockets of pasta embracing earthy spinach & creamy ricotta. As a bonus, these are dressed in a sun-dried tomato pesto creme with sprinkles of crispy onion.

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**Hands-on Time:** 15 minutes

**Overall Time:** 15 minutes

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**Serves:** 4 People

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**Chef:** Jenna Peoples

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\*New Lunch

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### Ingredients & Prep

500g	Spinach & Ricotta Ravioli
280ml	Pesto Crème <i>(120ml Sun-dried Tomato Pesto &amp; 160ml Crème Fraîche)</i>
40ml	Crispy Onion Bits

### From Your Kitchen

Salt & Pepper  
Water

**1. READY THE RAVIOLI** Boil the kettle. Place the ravioli in a bowl and submerge in boiling water. Cook in the microwave until al dente, 4-6 minutes. Drain, reserving some of the pasta water by placing a plate over the bowl, leaving a small gap for the water to drain, and tilting the bowl over a sink.

**2. PESTO PASTA** Once drained, toss through the pesto and loosen with the reserved pasta water until desired consistency. Scatter over the crispy onions. Dig in while it's hot!

### Nutritional Information

Per 100g

Energy	1317kJ
Energy	315kcal
Protein	7.5g
Carbs	27g
of which sugars	4.9g
Fibre	3.1g
Fat	19.8g
of which saturated	7.3g
Sodium	452.2mg

### Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Cow's Milk

Eat  
Within  
3 Days