



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.

Hands-on Time: 15 minutes

Overall Time: 15 minutes

Serves: 3 People

Chef: Jenna Peoples

*New Lunch

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

375g	Spinach & Ricotta Ravioli
210ml	Pesto Crème <i>(90ml Sun-dried Tomato Pesto & 120ml Crème Fraîche)</i>
30ml	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