



U C O O K

— COOKING MADE EASY

RAVIOLI AL POMODORO

with bocconcini & piquanté peppers

Pomodoro means "tomato" in Italian. Here, piquanté peppers, garlic, and a medley of baby tomatoes come together with true Italian flair to smother mouthwatering morsels of spinach and ricotta ravioli.

Hands-On Time: 15 minutes

Overall Time: 25 minutes

Serves: 1 Person

Chef: Klaudia Weixelbaumer

 **Vegetarian**

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



Ingredients & Prep

1	Garlic Clove peeled & grated
5g	Fresh Basil rinsed, picked & shredded
175g	Spinach & Ricotta Ravioli
150g	Baby Tomatoes rinsed
50g	Sweet Piquante peppers drained & roughly chopped
4	Bocconcini Balls drained & halved
20g	Green Leaves rinsed
8g	Pumpkin Seeds
10ml	Balsamic Reduction

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Butter
Water

1. PUMPKIN SEEDS Boil the kettle. Place the pumpkin seeds in a large pan over a medium heat. Toast for 3-5 minutes until they begin to pop and turn brown. Remove from the pan on completion and set aside to cool.

2. POMODORO SAUCE Return the pan to a low-medium heat with a drizzle of oil. When hot, add in the grated garlic, whole baby tomatoes, and chopped piquanté peppers. Give them a stir, pop on the lid, and cook for 5-6 minutes until the tomatoes begin to soften. Use your cooking utensil to break up the tomatoes as they cook, taking care not to spatter yourself with hot tomato juice! If the sauce becomes too dry, add another drizzle of oil or a knob of butter. On completion, season to taste and place in a bowl. Cover with a plate and set aside to keep warm.

3. BOIL THE RAVIOLI Fill a pot with boiling water and add a generous pinch of salt. Place over a medium-high heat and bring back up to the boil. Once boiling, cook the ravioli for 3-4 minutes until they begin to float and are heated through. Drain on completion.

4. CRISP THE RAVIOLI Wipe down the pan and return to a medium-high heat with a drizzle of oil and a knob of butter. When the butter begins to foam, fry the ravioli in a single layer for 4-5 minutes until crispy and golden, tossing occasionally. For the best results, do this step in batches, adding more butter in between each batch. On completion, return all of the ravioli to the pan.

5. ALL TOGETHER NOW! Keeping the pan on the heat, add in the pomodoro sauce and toss with the ravioli. Cook for 2-3 minutes until heated through. Remove from the heat on completion. Stir in half of the shredded basil and season to taste. Toss the rinsed green leaves with a drizzle of oil.

6. BOWL UP Fill a bowl with mouthwatering ravioli al pomodoro. Scatter over the remaining shredded basil, the toasted pumpkin seeds, and the halved bocconcini. Serve the fresh green leaves on the side with a drizzle of the balsamic reduction. Buon appetito!



Chef's Tip

Boil the ravioli in batches to prevent crowding the pot and overcooking.

Nutritional Information

Per 100g

Energy	625kj
Energy	149Kcal
Protein	7g
Carbs	18g
of which sugars	5g
Fibre	2g
Fat	5g
of which saturated	3g
Salt	1g

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook
within 2
Days