



UCOOK

Spinach & Ricotta Beef Ravioli

with sun-dried tomatoes & fresh basil

Riavvolgere, which means to wrap in Italian, will be adoring your dinner plate tonight. These spinach & ricotta-filled ravioli will be accompanied by seared beef strips, tangy sun-dried tomatoes & fresh basil, all coated in a delicious garlic & cream sauce.

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 4 People

Chef: Hellen Mwanza

Quick & Easy

Nitida | Semillon

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Ingredients & Prep

500g	Spinach & Ricotta Ravioli
600g	Beef Strips
2	Garlic Cloves <i>peel & grate</i>
200ml	Fresh Cream
80g	Sun-dried Tomatoes <i>drain</i>
10g	Fresh Basil <i>rinse, pick & roughly tear</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Paper Towel
Butter

1. RAV Bring a pot of salted water to a boil for the ravioli. Cook the ravioli until they float to the surface, 1-2 minutes. Drain and toss through a drizzle of olive oil.

2. STROG Place a pan over high heat with a drizzle of oil and a knob of butter. Pat the beef strips dry with paper towel. When hot, fry the beef strips until browned, 20-30 seconds (shifting occasionally). Remove from the pan, reserving any pan juices, and season.

3. SAUCE Return the pan to medium heat with a drizzle of oil if necessary. When hot, fry the garlic until fragrant, 30-60 seconds. Mix in the cream, the sun-dried tomatoes, the beef strips, and the ravioli. Simmer until combined and warmed through, 2-3 minutes. Remove from the heat and season.

4. DIN-DIN Bowl up the loaded ravioli, garnish with the rinsed basil, and enjoy, Chef!

Nutritional Information

Per 100g

Energy	834kJ
Energy	199kcal
Protein	14.3g
Carbs	15g
of which sugars	3.7g
Fibre	1.8g
Fat	9g
of which saturated	4.5g
Sodium	195mg

Allergens

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

Eat
Within
3 Days