

Chicken and Spinach Ravioli

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Rated: ★★★★★

Submitted By: JCBanks

Photo By: smittyb

Prep Time: 1 Hour

Cook Time: 30 Minutes

Ready In: 2 Hours

Servings: 6

"A delicious combination of chicken and spinach make a wonderful Italian meal. Make sure to have plenty of freshly grated Asiago cheese to top these ravioli."

INGREDIENTS:

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|-------------------------------------|--|
| 4 eggs, beaten | 3 tablespoons freshly grated Asiago cheese |
| 3/4 cup water | 1/4 teaspoon salt |
| 3 3/4 cups sifted all-purpose flour | 1/4 teaspoon garlic powder |
| 1 1/2 teaspoons salt | 1/8 teaspoon ground nutmeg |
| 1/2 pound ground chicken | 1 pinch ground black pepper to taste |
| 3/4 cup chopped fresh spinach | 1 (16 ounce) jar marinara sauce |
| 2 tablespoons finely chopped onion | 1/4 cup freshly grated Asiago cheese for topping |
| 3 tablespoons melted butter | |

DIRECTIONS:

1. In a bowl, mix the eggs, water, 2 cups flour, and salt. Gradually mix in the remaining flour until smooth. Divide dough into 2 parts. Cover, and set aside in the refrigerator 20 minutes.
2. In a skillet over medium heat, cook the ground chicken until evenly brown; drain.
3. In a food processor, mix the chicken, spinach, and onion. Transfer to a bowl, and mix with butter, 3 tablespoons Asiago cheese, salt, garlic powder, nutmeg, and pepper.
4. On a lightly floured surface, roll out each part of the dough to 1/8 inch thickness. Cut into 2 inch squares. Place about 1 teaspoon of the chicken mixture in the center of 1/2 the squares, and top with remaining squares. Seal the edges of the squares with a moistened fork to form the ravioli.
5. Bring a large pot of lightly salted water to a boil, and cook the ravioli in small batches for about 8 minutes, or until al dente. Drain, and rinse under cold water.
6. Place the marinara sauce in a saucepan, and cook until heated through. Serve ravioli topped with marinara sauce and remaining Asiago cheese.

Country Apple Dumplings



Reviews (1905)

"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"
— docswife

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Nutrition Information	Amount Per Serving	Amount Per Serving
	Total Fat: 15.3g	Total Carbs: 102.4g
	Cholesterol: 165mg	Dietary Fiber: 7.4g
	Sodium: 1346mg	Protein: 19.7g
Servings Per Recipe: 6		
Calories: 621		

