




# Lemon Ricotta Handkerchief Ravioli with Spinach and Mushrooms

© Chef Laura Bonicelli

The most striking thing about this dish is the lightness of the lemony handkerchief ravioli. It goes together very quickly, making it a great weeknight dinner candidate.

★★★★★ 5 from 1 vote

					
PREP TIME		COOK TIME		TOTAL TIME	
25 mins		15 mins		40 mins	
					
COURSE		CUISINE		SERVINGS	
Dinner, Main Dish - Pasta, Pizza, Sandwich, Rice, Main Dish - Vegetarian, MM-Blue		American, Italian		4	
				CALORIES	
				292 kcal	

## INGREDIENTS

- 3/4 cup fresh whole milk ricotta
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons minced basil
- 1/2 teaspoon lemon zest
- Kosher salt and freshly ground black pepper to taste

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- 16 square wonton wrappers
- 1 large egg beaten

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- 1 tablespoon extra virgin olive oil
- 3 cloves garlic sliced
- 2 cups sliced crimini mushrooms
- 10 ounces baby spinach
- 1 tablespoon fresh lemon juice

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- 2 tablespoons grated Parmesan cheese
- 1/4 cup minced basil leaves
- lemon zest
- 1 tablespoon extra-virgin olive oil

## INSTRUCTIONS

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1. Combine the ricotta, Parmesan, basil, and lemon zest in a small bowl. Season with salt and pepper.
2. Line up eight wonton wrappers on a work surface and cover the remaining wrappers with plastic wrap.
3. Moisten the edges of the wrappers with egg; place one tablespoon of filling in the center of each wrapper. Fold each wrapper in half pressing firmly around the filling to seal. Place on a plate and cover with plastic wrap. Repeat the process with the remaining wrappers and filling.
4. Bring a 4-quart saucepan of water to a boil. While the water is heating, heat the olive oil in a high-sided saute pan. Add the garlic and saute for 1 to 2 minutes. Add the mushrooms to the pan and sauté until browned, 3 minutes. Stir in the spinach and cook until wilted. Stir in the lemon juice, Season with salt and pepper. Divide spinach among four plates.
5. Once the water is boiling, reduce the heat slightly to slow the boil. Add the ravioli to the water and cook for 3 minutes, occasionally stirring to keep the ravioli from sticking together. Remove with a slotted spoon or spider to each plate. (four per plate)
6. Top with Parmesan, basil, and lemon zest. Drizzle with olive oil and serve.

## NUTRITION

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Calories: 292kcal	Carbohydrates: 22g	Protein: 14g	Fat: 17g
Saturated Fat: 6g	Polyunsaturated Fat: 2g	Monounsaturated Fat: 8g	Trans Fat: 1g
Cholesterol: 73mg	Sodium: 378mg	Potassium: 504mg	Fiber: 2g
Sugar: 1g	Vitamin A: 7022IU	Vitamin C: 21mg	Calcium: 261mg
Iron: 3mg			



KEYWORD

basil, lemon zest

**Tried this recipe?**

Let us know how it was!

