

SWEET PEA, RICOTTA *and* MINT RAVIOLI

INGREDIENTS

Sweet Pea Filling

- 3-1/2 cups frozen peas, cooked and cooled (can substitute butternut squash or cooked sweet potato)
- 1 cup fresh ricotta cheese (can substitute silken tofu for a vegan option)
- 5 mint leaves
- 1-1/2 tsp. kosher salt
- 112 won ton wrappers to make 56 ravioli (7 per person)

Sauce

- 2 cups chicken stock, reduced to 1 cup
- 1 cup cream, reduced to 1/2 cup (optional)
- 3/4 tsp. kosher salt
- 1/2 tsp. lemon juice

PREPARATION

Heat oven to 350 degrees.

Sweet pea filling: Place peas, fresh ricotta, mint and kosher salt in bowl of food processor and pulse to create a thick, chunky paste. Transfer mixture to bowl.

Ravioli: Have your kids help you make the ravioli. Put a won ton wrapper on a work surface. Spoon a scant tablespoon of the sweet pea mixture into the center of the won ton. Spray the wrapper lightly with water. Carefully place another won ton wrapper on top and seal the edges to make sure no air pockets remain. Set the finished ravioli on a parchment lined sheet pan. Repeat until all are assembled.

Sauce: Mix together the reduced stock and the reduced cream. Add salt. Just before ready to serve, add the lemon juice.

Cook ravioli: Meanwhile, in a large pot of heavily salted boiling water, cook the ravioli in batches until tender but firm to the bite, about 3 minutes. When the water returns to a boil and the ravioli floats to the top, test for doneness. With a slotted spoon or skimmer, transfer to a warmed platter and toss gently with the sauce. Serve.

Makes 56 ravioli (7 per person for 8 people).

make-it-simple™ tip:

- In winter, substitute cooked butternut squash or sweet potato for the peas and use three sage leaves instead of the mint.

Recipe created by Parties That Cook® www.PartiesThatCook.com

Get more tips and inspiration!

Visit Kenmore.com to view other [make-it-simple™](#) team articles and sign up for Kenmore emails.

