RAVIOLI FILLING







Ingredients

recipe Chefsville pasta
cup ricotta cheese, well drained

1 egg

Adult Supervision

Zest of 1 lemon, chopped or grated Salt and pepper

Optional: 1-Tablespoon Fresh herbs: basil, parsley, thyme, marjoram or rosemary preferred, chopped; and/or 1 small garlic clove smashed, ¼ teaspoon onion powder

Directions

1. In a mixing bowl, thoroughly combine all ingredients. Chill in the refrigerator a few minutes to firm up the filling.



Prep time: 5 minutes

www.Chefsville.org