

SPINACH ARTICHOKE RAVIOLI FILLING

COOKEE'S TOOL KIT

Knife
Cutting board
Blender
Measuring cups & spoons
Ravioli cutter
or cutting wheel
Baking sheet with Silmat or
Cast Iron skillet for frying



Ingredients

1 recipe Chefsville pasta	
1 Cup cream cheese	¼ Cup Parmesan cheese
1 Cup marinated artichokes	1 Teaspoon salt
1 ½ Cup spinach	1 Teaspoon black pepper

Directions

1. Roughly chop up spinach and artichokes
2. Combine all ingredients into blender, pulse until combined.
3. You are looking for a semi chunky mixture.
4. Put to the side until ready to fill your raviolis.
Follow Chefsville's basic ravioli to see how to make the ravioli.
5. Pre-heat oven to 400°F and bake for 12 minutes until golden brown. Alternatively, you could deep fry them using vegetable oil.

