



HEALTHY LIVING
WITH *Patti Green*

Rustic Ravioli with Swiss Chard and Cheese

Dough Ingredients:

- 2 cups flour
- 1 1/2 teaspoons salt
- 3 large eggs
- 2 tablespoons olive oil
- 1 egg for egg wash
- Extra flour for cutting board

Dough Instructions:

1. In a large bowl, add the flour and salt and mix
2. In a separate bowl, crack eggs and whisk
3. Slowly add egg and oil to flour mixture and mix
4. Use hands to form into ball
5. Cover with kitchen towel and let rest for 30-45 minutes
6. Prepare egg wash - whisk egg yellow and 1 teaspoon of water

Final steps:

1. To make ravioli, pull a golf size ball of dough and place on floured cutting board
2. Roll dough into thin piece with rolling pin
3. Cut two circles with cookie cutter, glass or knife
4. Add 1 teaspoon to the middle of the ravioli, leaving enough space to seal with the tines of a fork
5. Brush egg wash around the edge to ensure the ravioli is sealed
6. Place on plate or cutting board and cover with damp kitchen towel
7. Repeat
8. Fill large pot with water and teaspoon of salt
9. Let boil
10. Add ravioli, only a few at a time
11. Cook for 3 - 5 minutes
12. Remove with slotted spoon
13. Place all ravioli in a serving dish. Add butter, cheese, pepper. Top with Swiss Chard and serve!

Filling Ingredients:

- 8oz. Ricotta cheese
- 1/4cup grated Parmesan cheese
- 1/4cup goat cheese
- 1 large egg
- 3 leaves Swiss Chard - chiffonade

Filling Instructions:

1. Mix all ingredients in medium bowl

Sauce & finishing touches:

- 4 leaves Swiss Chard - chiffonade
- 1 - 2 Tablespoons butter
- 1/4 cup Parmesan cheese
- Pepper

RECIPES

