

Baked Mushroom & Spinach Ravioli with Mushroom Cream Sauce Teresa and Pete

Entrée



Ravioli Dough

5 Cups all-purpose flour

4 eggs

2 Tbls. oil

2 tsp salt

Water – as needed

Mix all ingredients together, making a dough, and work until firm, adding water as needed.

Filling

16 oz fresh white button mushrooms, chopped

2 boxes (10 oz each) Frozen Spinach, thawed & drained

5 cups shredded mozzarella cheese

5 cups shredded provolone cheese

1 cup grated parmesan cheese

½ cup graded asiago cheese

2 tbls minced garlic

1 tbls onion powder

1 tsp salt

1 tsp pepper

Mix all filling ingredients together and roll into balls (for the size of ravioli you are making).

Roll out ravioli dough with rolling pin or pasta machine until desired thickness. Assemble ravioli and freeze until ready to cook.

**Baked Mushroom & Spinach Ravioli
w/Mushroom Cream Sauce**

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Teresa and Pete

Sauce

2 Tbls Butter
1 ½ Tbls Flour
1 Cup Heavy Cream
1 Pkg fresh Shitake Mushrooms
1 large Portabella Mushroom
¼ Cup Parmesan

For the sauce, whisk flour and butter together over medium heat until smooth. Add all other ingredients and simmer until mushrooms are softened. Remove from heat and set aside. The sauce can be refrigerated for up to a week.

Preheat oven to 350 degrees. Place ravioli in 9" x 13" cake pan(s). Add ¼ inch water to pan(s) and cover with tin foil. Bake for 45 minutes, checking water level after 25 minutes, adding water as needed to steam. Remove from oven and add enough sauce to cover ravioli. Cover pan(s) and cook for an additional 15 minutes, or until pasta is tender. Garnish with chives, if desired.