

# EL RIDGE

CORNER



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## TOASTED GARLIC-BUTTER RAVIOLI WITH SPINACH

### INGREDIENTS

Salt  
16-18 oz. cheese ravioli  
2 tbsp. extra-virgin olive oil  
2 tbsp. unsalted butter  
2 cloves garlic, minced  
1/2 tsp. crushed red pepper flakes  
Freshly ground black pepper  
5 oz. baby spinach  
1/4 c. chopped fresh parsley  
1/2 c. freshly grated Parmesan

Bring 12" sauté pan of water to a boil and generously season with salt. Prepare a rimmed sheet pan with parchment paper. Cook pasta according to package directions until al dente. Remove ravioli using a slotted spoon and place in a single layer on the sheet pan, then discard water.

Place the pan over medium heat. Add oil, butter, and garlic; sauté until butter begins to bubble, about 1 minute. Add red pepper flakes, salt, and pepper; stir with a rubber spatula. Add half the ravioli and stir gently until well coated; immediately add balance of ravioli and repeat. Flip the ravioli gently as needed to prevent them from sticking.

Cook ravioli until golden brown, about 5 minutes. Toss in spinach gently, then garnish with parsley and Parmesan. Serve immediately.



# it's your turn to make dinner

## 5-CHEESE MARINARA

### INGREDIENTS

1 lb. penne  
1 tbsp. olive oil  
1 Onion, finely chopped  
2 cloves garlic, minced  
kosher salt  
Freshly ground black pepper  
1 tsp. dried oregano  
1 28-oz. can crushed tomatoes  
1/4 c. shredded mozzarella  
1/4 c. shredded fontina  
1/4 c. ricotta  
1/4 c. freshly grated Parmesan  
1/4 c. shredded asiago  
Chopped parsley, for garnish

In a large pot of boiling salted water, cook penne according to package instructions. Drain.

In a large skillet over medium heat, heat olive oil. Add onion and cook until softened, about 5 minutes. Stir in garlic and season with salt, pepper and oregano. Cook until fragrant, about 1 minute, then add crushed tomatoes. Bring mixture to simmer and cook for 10 minutes.

Stir in the mozzarella, fontina, ricotta, Parmesan, and Asiago. Cook until the cheese is melty and the sauce is creamy. Check for seasoning, adding more salt and pepper if necessary. Add the pasta and stir until the penne is completely coated in sauce. Remove from heat. Garnish with parsley and serve warm.





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