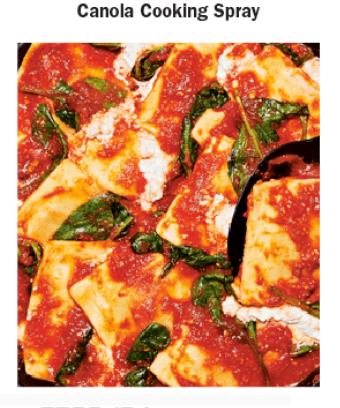
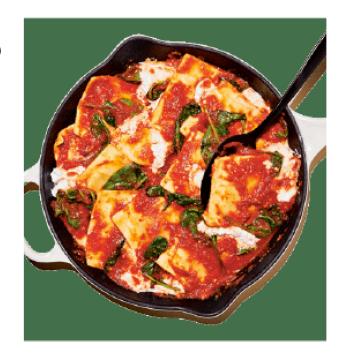
Ferraro's Cucina

Fresh Ravioli Skillet Lasagna

Ingredients

2 cups Tomato Basil Pasta Sauce
1 cup No Salt Vegetable Broth
1 package Butternut Squash (or Your
Favourite) Ravioli
1 - 300 g Ricotta Cheese
2 cups Baby Spinach





Prep Time: 5 Minutes Cook Time: 15 Minutes Total Time: 20 Minutes

Preparation

Spray nonstick skillet with Canola Cooking Spray, set aside.

Combine pasta sauce and broth together and pour 1 1/2 cups into bottom of skillet. Nestle half of the ravioli into sauce. Spoon ricotta over top and sprinkle with spinach.

Add remaining ravioli and pour remaining sauce mixture over top.
Cover and bring to a simmer over medium heat. Reduce heat to medium-low and simmer gently for 10 minutes. Uncover and cook for 5 minutes or until ravioli are tender.
Use a large spoon to serve lasagna

out of the skillet.

FERRARO
FOODS
ferrarofoods ca

We have all the fresh ingredients for this recipe! Follow Us to find future recipes



