

# 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**
- Canola Cooking Spray**



**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.



*We have all the fresh ingredients for this recipe!  
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