

Easy Wonton Spinach and Feta Ravioli

FOOD & WINE

Active Time	Total Time	Yield
N/A	40 MIN	Serves : 4

TODD PORTER AND DIANE CU November 2014

Wonton wrappers make these great spinach and feta ravioli easy to make for a quick weeknight dinner.

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Ingredients

4 ounces crumbled feta cheese

1/2 cup ricotta cheese

1/2 cup chopped baby spinach

1 egg

1/4 cup grated Parmigiano Reggiano

Zest of 1 fresh lemon

Fresh cracked black pepper, to taste

About 40 wonton wrappers

Water, for sealing the wrappers

Tomato sauce, béchamel sauce, butter sauce, or other vegetable accompaniments (optional)

How to Make It

Step 1 In a bowl combine the feta cheese, ricotta cheese, spinach, egg, Parmigiano Reggiano, lemon zest and pepper. Set aside.

Step 2 Lay out about 6 wrappers. Scoop 1 tablespoon of filling into the center of each wrapper. Brush the edges with water. Lay a second wrapper on top of each ravioli. Press down the edges, sealing the raviolis as well as pressing out as much air as possible from the centers. If desired, cut the edges with a fluted cutter or roller.

Step 3 Repeat process with remaining wrappers and filling.

Step 4 Bring a large pot of salted water to boil. Cook the raviolis in small batches for about one minute, or until they float to the top and the wrapper is tender. Remove from water with a slotted spoon and serve hot with desired sauce or other accompaniment.