

ASK ITALIAN

HOME EDITION



SPINACH & RICOTTA GIRASOLE

Meaning 'sunflower', these spinach and ricotta pretty pasta parcels are served with spinach and a mascarpone cream sauce.

SPINACH & RICOTTA GIRASOLE

Make sure to store your meal kit in the fridge until you're ready to start cooking.
Have a read through the instructions before you begin.

Serves
2

Prepare Time:
3 Mins

Cook Time:
5 Mins

Consume On:
Day of Delivery

INGREDIENTS

Girasole Pasta Parcels

Spinach Leaves

Mascarpone Cream Sauce

Aged Hard Cheese

— From your cupboard —

Cooking oil

Salt & Pepper (to taste)

EQUIPMENT



Pan



Colander



Frying
Pan



Tablespoon



Mixing
Spoon

METHOD - READY, STEADY, CHEF!

1. Bring a pan of water up to a boil and add the Girasole pasta. Turn the water down to a low heat and simmer for 3 minutes whilst stirring gently.
2. Place a frying pan on a medium heat and add in 1 tbsp of oil.
3. Add in the spinach leaves and cook for 30 seconds until it just starts to wilt.
4. Now add the mascarpone cream sauce, one portion of grated aged hard cheese and salt & pepper.
5. Cook for 1-2 minutes on a low heat, whilst continuously stirring.
6. Using a colander, drain the pasta and add to the frying pan along with a few tablespoons of the pasta water (this helps to create a rich and creamy sauce).
7. Cook the pasta for another minute along with the sauce whilst mixing everything together gently to avoid breaking the ravioli.
8. Time to plate up - serve piping hot and enjoy.
9. Finish with a sprinkle of aged hard cheese.

ALLERGENS

Wheat, Eggs, Milk, Garlic and Onions.