

Free-Form Ricotta Ravioli

with Trumpet Mushrooms & Walnut-Arugula Pesto

The word ravioli, comes from the old Italian word, *riavvolgere*, or “to wrap.” Instead of sealing these ravioli as they’re traditionally made, we make a filling separate from the pasta and assemble them by wrapping the cooked pasta sheets around the filling. Eating them in a bowl together means that layers of lemony ricotta, nutty arugula pesto, and fresh pasta combine to become a fun interpretation of the familiar.



Ingredients

- 6 Ounces Arugula
- 2 King Trumpet Mushrooms
- 1 Bunch Mint
- 1 Clove Garlic
- 1 Cup Part-Skim Ricotta
- 1 Lemon
- ¼ Cup Walnuts
- ¼ Cup Grated Parmesan Cheese
- 6 Square Sheets Fresh Pasta Dough



Makes 2 Servings
About 660 Calories Per Serving

Instructions



Prepare the ingredients:

Heat a medium pot of salted water to boiling on high. Wash and dry the fresh produce. Very finely chop about $\frac{3}{4}$ of the arugula and place in a large bowl (reserve the rest). Peel and mince the garlic and combine with the finely chopped arugula. Cut the mushrooms in half lengthwise, then cut the halves lengthwise to make quarters. Pick the mint leaves off the stem. Place the ricotta in a mixing bowl to bring to room temperature. Cut the lemon into 4 wedges and remove the seeds. Roughly chop the walnuts.



Season the ricotta:

Slowly whisk about **2 tablespoons of olive oil** into the ricotta in the bowl until well combined. Then, whisk in the **juice of 2 lemon wedges** and season with salt and lots of pepper to taste.



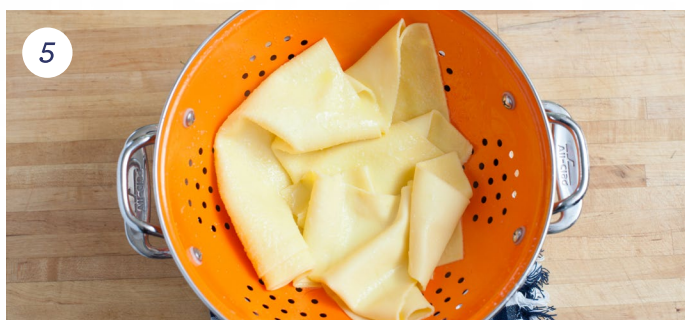
Toast the walnuts & cook the mushrooms:

Add the **walnuts** to a large, dry pan. Toast the walnuts on medium-high for 2 to 3 minutes, or until lightly browned and fragrant, stirring frequently. Transfer to a small bowl and wipe out the pan. In the same pan, heat a little olive oil on medium-high until hot. Add the **mushrooms** and cook 3 to 5 minutes, or until browned and cooked through, stirring occasionally. Season with salt and pepper and set aside.



Make the walnut-arugula pesto:

When cool enough to handle, very finely chop the walnuts and add them to the **garlic-arugula mixture**. Slowly whisk in enough **olive oil** to create a rough paste. Stir in the **all but a pinch of the Parmesan cheese** (save some for garnish) and season with salt and pepper to taste. (If you have a blender or food processor you can use it here to blend all of the ingredients until they resembles a rough paste).



Cook the pasta:

When the water is boiling, add the **fresh pasta sheets** one at a time, to prevent them from sticking together. Cook 2 to 3 minutes, or until the pasta is cooked and tender. Drain the pasta in a colander and lightly coat with olive oil to prevent sticking.



Make the salad & plate your dish:

While the pasta cooks, in a small bowl, combine the **cooked mushrooms**, the **remaining arugula**, and the **mint** (tear up the mint leaves just before adding). Toss with the **juice of 1 lemon wedge** and a **little olive oil**; season with salt and pepper to taste. To assemble the ravioli, place a generous dollop of the **lemony ricotta** in the middle of each pasta sheet. Fold in the edges, overlapping them toward the center to make a loose square. To plate your dish, spread a thin layer of **pesto** on the bottom of each plate and place each ravioli, seam-side down, on the pesto. Top the ravioli with the **remaining pesto**, the **mint-arugula-mushroom salad**, and the **juice from the remaining lemon wedge**. Enjoy!