

## Prosciutto Ravioli

Recipe courtesy Giada De Laurentiis



<b>Prep Time:</b>	30 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	0 min	Intermediate	6 servings
<b>Cook Time:</b>	15 min		

- 1 (15-ounce) container whole milk ricotta cheese*
- 1 (10-ounce) package frozen chopped spinach, thawed, squeezed dry*
- 4 ounces thinly sliced prosciutto, chopped*
- 2 large egg yolks*
- 3/4 teaspoon salt*
- 1/2 teaspoon freshly ground black pepper*
- 48 wonton wrappers*
- 1/2 cup (1 stick) butter*
- 1 1/2 teaspoons dried oregano*
- Freshly grated pecorino*

Whisk the ricotta, spinach, prosciutto, egg yolks, salt, and pepper in a medium bowl to blend.

Place 1 tablespoon of the ricotta filling in the center of a wonton wrapper. Brush the edge of the wrapper lightly with water. Fold the wrapper in half, enclosing the filling completely and forming a triangle. Pinch the edges to seal. Transfer the ravioli to baking sheets. Repeat with the remaining filling and wrappers. (Can be prepared up to 2 hours ahead; cover and refrigerate.)

Melt the butter in a heavy small skillet over medium heat. Add the oregano and stir 1 minute. Season, to taste, with salt and pepper. Remove from the heat.

Working in batches, cook the ravioli in a large pot of boiling salted water until just tender, stirring occasionally, about 4 minutes per batch. Transfer the ravioli to a large shallow bowl.

Pour the oregano butter over the ravioli and toss gently to coat. Sprinkle the pecorino over the ravioli and serve.