

# BAKED RAVIOLI WITH SPINACH AND ARTICHOKE

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 10 servings

2 12-ounce packages cheese ravioli  
1 12-ounce package chopped frozen spinach, defrosted and all water squeezed out  
3 cups heavy cream  
2 tablespoons butter  
½ cup parmesan Reggiano cheese, freshly grated  
2 tablespoons vegetable or chicken broth  
1 14-ounce can artichoke hearts in water, drained and chopped  
Kosher salt and freshly ground black pepper  
2 good quality ciabatta rolls (small), cut into cubes  
½ pound shredded mozzarella cheese  
2 tablespoons extra virgin olive oil  
1 clove garlic

## Directions:

- Boil the ravioli in salted water according to package directions
- Drain and set aside
- In a large skillet, place heavy cream, parmesan cheese, broth, kosher salt, and pepper
- Reduce over medium-high heat until thickened
- Add ravioli and stir – simmer on low
- Add in spinach and artichoke hearts
- Take off heat and let sit a few minutes
- Spray 2 9” casserole dishes
- Put ravioli mixture evenly into both casserole dishes
- Preheat oven to 375 degrees F
- In a Cuisinart, place ciabatta bread, olive oil, garlic, and kosher salt
- Pulse until coarse crumbs
- Place crumbs on top of ravioli mixture
- Sprinkle mozzarella cheese on top
- Bake on lower rack of oven for 25 minutes

\*\*for smaller portion, cut recipe in half