



# RECIPES & INSPIRATION



## Makhni Seafood Ravioli

Yield: serves 10

### Ingredients

2.5 lb	<i>#606809 Shrimp and Crab Ravioli</i>
4 lb	<i>#601965 Makhni Sauce</i>
2 c	seafood stock or water
1 lb	spinach
½ c	celery tops

### Preparation

- 1) In a large stock pot, bring 3 gallons of salted water to a boil.
- 2) Add ravioli; cook until pasta is al dente 4-6 minutes.
- 3) In a large rondeau, on medium heat, add Makhni, stock, and spinach. Simmer 10-12 minutes.
- 4) Add pasta and coat with sauce; cook 2-4 minutes.
- 5) Assembly: use 8 oz ladle or spoon 2 scoops of ravioli. Garnish with celery tops.