

Cheese Ravioli with Cherry Tomato Sauce

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/lasagna-recipe-with-fresh-pasta-italian-food-forever>

Ingredients:

- 1 cup ricotta cheese
- 3/4 ounce parmigiano reggiano cheese grated
- 1 teaspoon fresh thyme minced
- 1/3 cup fresh flat leaf parsley minced
- 1/2 teaspoon lemon zest minced
- kosher salt
- freshly ground pepper
- 1 egg separated
- 1 batch fresh pasta classic, rolled out 1/16 inch thick, see related
- semolina flour for sprinkling
- 1/4 cup extra virgin olive oil
- 1 tablespoon minced garlic
- 1 pint cherry tomatoes assorted, stemmed and halved
- 2 tablespoons fresh basil thinly sliced

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 90 milligrams
4. Fat: 24 grams
5. Fiber: 2 grams
6. Protein: 12 grams
7. SaturatedFat: 8 grams
8. Sodium: 360 milligrams
9. Sugar: 3 grams

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