

Goat Cheese Ravioli with Winter Pesto Sauce

Yield: 2 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/touch-of-italy-goat-cheese-ravioli-recipe>

Ingredients:

- 4 large garlic cloves unpeeled
- 1 teaspoon olive oil
- 6 tablespoons goat cheese crumbled
- 18 squares gyoza or round, / potsticker / wonton wrappers, any of those will be fine
- 1 egg white medium, beaten to blend
- 1 tablespoon fresh oregano leaves
- 1 tablespoon fresh thyme leaves
- 1 whole green onion
- 1 teaspoon fresh rosemary
- 1 garlic clove medium
- 1 teaspoon olive oil
- 1/2 cup low salt chicken broth canned, or canned vegetable broth
- 1/4 cup whipping cream
- Parmesan cheese freshly shaved, for garnish, if desired, optional

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 70 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams
6. Protein: 20 grams
7. SaturatedFat: 16 grams
8. Sodium: 320 milligrams
9. Sugar: 1 grams

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