

Spinach and Boursin Ravioli with Vodka Sauce

Serves 4

4 ounces frozen spinach
½ small Spanish onion, fine dice
3 ounces Garlic and Herb Boursin cheese
3 ounces Shallot and Chive Boursin cheese
3 ounces Black Pepper Boursin cheese
salt and pepper to taste
1 egg, beaten well
48 wonton skins
1 cup heavy cream
1 ½ cups Bertolli Summer Crushed Tomato and Basil Pasta Sauce
¼ cup Vodka
3 tablespoons chiffonade fresh basil
Bertolli Extra Virgin Olive Oil for drizzling
Parmigiano-Reggiano for grating

Bring large pot of salted water to a boil. Add spinach and onion to the pot and cook until tender, about 5 minutes. Remove spinach and onions from the pot with a slotted skimmer. Squeeze vegetables in a dish towel to remove excess water. Combine spinach mixture in a medium bowl with the 3 cheeses, season with salt and pepper, if necessary. Lay out 12 wonton skins on a lightly floured board. Keep all but 4 covered with a very lightly moistened towel. Brush edges of 4 exposed wonton skins with egg mixture. Pile a heaping mound of spinach cheese mixture in the center of each wonton skin, being careful to leave about a 1 ½ centimeter boarder of dough around the filling. Place wonton skins on top to cover the filling on each ravioli. Gently press around the filling of each one to conform to its shape and then press firmly to seal edges of dough. Repeat with remaining wonton skins until you have 24 ravioli.

In a sauté pan, bring the cream, pasta sauce and vodka to a boil. Reduce heat and simmer, stirring occasionally, for about 5 minutes or until thick. Season with salt and pepper.

Add ravioli to the boiling water and stir very gently so that they do not stick to the pot or to each other. Cook until pasta is tender and filling is warm, about 3 minutes. Carefully drain ravioli in a colander. Gently toss with pasta sauce add basil. Sprinkle with parmigiano and serve.