



► SERVES 4

Prep Time: 5 mins • Total Time: 30 mins

- 12–14 oz. (350–400 g) frozen cheese ravioli
- 2 links fully cooked chicken sausage
- 2 tbsp (30 mL) butter
- 2 garlic cloves
- ¼–½ tsp (1–2 mL) red pepper flakes
- 5 oz. (150 g) fresh baby spinach leaves
- Optional: cherry tomatoes, Parmesan cheese

Chicken Sausage & Spinach Ravioli

1. Cook the ravioli according to the package directions in the **5.25-qt. (5-L) Nonstick Stock Pot**. Don't drain the water.
2. Use the **Quick Slice** to cut the chicken sausages.
3. When the pasta is almost done, melt the butter in the **12" (30-cm) Stainless Steel Nonstick Skillet** over medium heat. Add garlic pressed with the **Garlic Press** and the red pepper flakes. Cook and stir for 30 seconds, or until fragrant.
4. Use the **Scoop 'N Drain** to add *half* of the ravioli to the skillet and stir until well coated. Repeat with the remaining ravioli. Toast the ravioli in the pan for about 5 minutes, turning occasionally, until browned.
5. Add the sausage, spinach, and *¼ cup (50 mL)* of the pasta water. Toss gently until the spinach wilts slightly.
6. Remove from the heat and serve.

Cook's Tip

You can cook the ravioli in the **12" (30-cm) Stainless Steel Nonstick Skillet**. Add enough water to cover the ravioli, and reserve ¼ cup (50 mL) of the pasta water in a separate bowl.



Toasting the ravioli gives it a crispy, toasted exterior which adds deeper flavor.