

## Spinach, Zucchini “Ravioli” (gluten free)



### Getting Started

Preparation time: – 10 minutes

Cooking Time: – 30 minutes

Oven Temperature: – 180°

### Ingredients

1.5 lbs. ground turkey or chicken

2 cups chopped fresh spinach

1/2 large onion

2 cloves of garlic

1 tsp. salt

1 tsp. pepper

Zucchini, sliced in strips

Tomato Marinara Sauce



## Method

1. Slice zucchini with peeler; set strips aside
2. In a medium wok combine: ground meat, chopped fresh spinach,  $\frac{1}{2}$  large onion, 2 cloves of garlic, and seasoning; sauté until meat is cooked all the way through
3. Assemble the ravioli using 4 zucchini strips and 2 tbsp. of meat mixture.
4. Wrap them up and put face down in baking dish.
5. Top with marinara sauce and bake in oven