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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