

One-pot Creamy Lemon & Spinach Ravioli



Serves 2

Prep 5 mins

Cooking 20 mins

Easy

Ingredients

250g pack of ravioli (any kind)
100g frozen peas
100g baby spinach, chopped
200ml vegetable stock, hot
4 tbsp soft cheese
1 lemon, zested & juiced
50g parmesan, finely grated

1. Heat the oven to 200C/ 180C Fan/ Gas 6. Put the ravioli in a baking dish and scatter over the peas and the spinach. In a jug, whisk together the hot stock with the soft cheese, lemon zest and juice and 1/2 of the Parmesan. Season well, pour over the ravioli, cover with foil and bake for 15 mins.
2. Take off the foil, sprinkle with the remaining Parmesan, then bake for a further 5 mins before serving