Florentine Ravioli
Serves 4

Ingredients:
• 20 oz. frozen cheese ravioli or tortellini
• 6 tsp. extra-virgin olive oil, divided
• 4 cloves garlic, minced
• 1/4 tsp. salt
• 1/8-1/4 tsp. crushed red pepper
• 16 oz. frozen chopped or whole-leaf spinach
• 1/2 cup water
• 1/4 cup freshly grated Parmesan cheese

Directions:
1. Cook ravioli (or tortellini) in a large pot of boiling water.
2. Heat 2 tsp. oil in a large nonstick skillet over medium heat.
3. Cook garlic, stirring, for 30 seconds.
4. Add salt, crushed red pepper to taste, spinach and water.
5. Cook, stirring frequently, until the spinach is wilted and heated through, 5 to 7 minutes.
6. To serve top with pasta, drizzle with the remaining oil and sprinkle with Parmesan.