BAKED RAVIOLI WITH SPINACH AND ARTICHOKE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 10 servings

2 12-ounce packages cheese ravioli

1 12-ounce package chopped frozen spinach, defrosted and all water squeezed out

3 cups heavy cream

2 tablespoons butter

½ cup parmesan Reggiano cheese, freshly grated

2 tablespoons vegetable or chicken broth

1 14-ounce can artichoke hearts in water, drained and chopped

Kosher salt and freshly ground black pepper

2 good quality ciabatta rolls (small), cut into cubes

½ pound shredded mozzarella cheese

2 tablespoons extra virgin olive oil

1 clove garlic

**Directions:**

* Boil the ravioli in salted water according to package directions
* Drain and set aside
* In a large skillet, place heavy cream, parmesan cheese, broth, kosher salt, and pepper
* Reduce over medium-high heat until thickened
* Add ravioli and stir – simmer on low
* Add in spinach and artichoke hearts
* Take off heat and let sit a few minutes
* Spray 2 9” casserole dishes
* Put ravioli mixture evenly into both casserole dishes
* Preheat oven to 375 degrees F
* In a Cuisinart, place ciabatta bread, olive oil, garlic, and kosher salt
* Pulse until coarse crumbs
* Place crumbs on top of ravioli mixture
* Sprinkle mozzarella cheese on top
* Bake on lower rack of oven for 25 minutes

\*\*for smaller portion, cut recipe in half