

Taste of Home



Greek-Style Ravioli

🕒 Total Time Prep/Total Time: 25 Min.

Yield 2 Servings



✅ Test Kitchen Approved

Here's a flavorful Greek twist on an Italian classic. It's an easy weekday meal that's become one of our favorites. My husband and I enjoy it with garlic cheese toast. — Hetti Williams, Rapid City, South Dakota

Ingredients

- 12 frozen cheese ravioli
- 1/3 pound lean ground beef (90% lean)
- 1 cup canned diced tomatoes with basil, oregano and garlic
- 1 cup fresh baby spinach
- 1/4 cup sliced ripe olives
- 1/4 cup crumbled feta cheese

Directions

- 1** Cook ravioli according to package directions; drain. Meanwhile, in a skillet, cook beef over medium heat 4-6 minutes or until no longer pink; drain. Stir in tomatoes; bring to a boil. Reduce heat; simmer, uncovered, 10 minutes, stirring occasionally.

- 2 Add ravioli, spinach and olives; heat through, stirring gently to combine. Sprinkle with cheese.

Nutrition Facts

1-1/4 cups: 333 calories, 12g fat (5g saturated fat), 61mg cholesterol, 851mg sodium, 28g carbohydrate (5g sugars, 4g fiber), 23g protein. **Diabetic Exchanges:** 3 lean meat, 2 starch, 1/2 fat.

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RECIPE CREATOR

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