

SPINACH AND SUN-DRIED TOMATO RAVIOLI WITH HONEY GLAZE

with Louisa's Lime Honey

INGREDIENTS

- ⬡ Either one pack of shop-bought ravioli or homemade pasta (scan to see my tutorials)
- ⬡ 2 tablespoons of olive oil
- ⬡ 2 cloves of garlic, minced
- ⬡ 1/4 cup of sun-dried tomatoes, chopped
- 🐝 2 tbs [Louisa's Lime Honey](#)
- ⬡ 1/4 cup of vegetable or chicken broth
- ⬡ 2 cups of fresh spinach
- ⬡ Salt and pepper to taste
- ⬡ Grated Parmesan cheese (optional)

[method overleaf]



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METHOD

This method combines the sweet and savory flavors beautifully, creating a unique and delicious dish.

- ⬡ **Cook the ravioli:** Bring a large pot of salted water to a boil. Add the ravioli and cook according to package instructions until they float to the top and are tender (usually 3-5 minutes). Drain and set aside.
- ⬡ **Prepare the Sauce:** In a large skillet, heat the olive oil over medium heat. Add the minced garlic and sauté for about 1 minute until fragrant. Add the chopped sun-dried tomatoes and sauté for another 2 minutes.
- ⬡ **Combine Honey and Broth:** Stir in Louisa's Lime Honey and vegetable or chicken broth into the skillet. Cook, stirring occasionally, for about 2-3 minutes until the sauce starts to thicken slightly.
- ⬡ **Add Spinach:** Add the fresh spinach to the skillet and cook until wilted, about 2 minutes. Season with salt and pepper to taste.
- ⬡ **Combine Ravioli and Sauce:** Gently add the cooked ravioli to the skillet, tossing them carefully to coat with the sauce.
- ⬡ **Serve:** Transfer the ravioli and sauce to serving plates. Sprinkle with grated Parmesan cheese if desired.
- ⬡ **Enjoy:** Serve immediately and enjoy your delicious spinach and sun-dried tomato ravioli with honey sauce!

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