

SAUSAGE RAVIOLI

INGREDIENTS

1/2 pound ground Italian
sausage

8 slices mozzarella cheese

1 cup fresh spinach, torn

3 ounces cream cheese

PROCEDURE

Cook the sausage and drain off any fat.

While it is still warm combine with the cream cheese and torn spinach leaves. Stir well and set aside.

Preheat the oven to 350 degrees.

Slice the mozzarella cheese slices diagonally so each square creates two triangles.

Place the slices on the silicone baking sheet and bake 3-5 minutes until the edges are brown.

Remove from the oven and place one tablespoon of the filling on one side of the baked cheese shells, carefully pull the other side over to create a ravioli pocket.

Serve immediately with warm low carb marinara.

Use a silicone baking mat or parchment paper or cheese will stick to the pan.