

---

# Easy Homemade Ravioli

*www.TheEndlessMeal.com*

Servings: 4

Preparation Time: 1 hour

Start to Finish Time: 1 hour 3 minutes

Cook Time: 3 minutes

**2 cups all-purpose flour**

**1 1/2 teaspoons sea salt**

**3 eggs**

**1 egg (for egg wash)**

**2 tablespoons olive oil**

**ravioli filling of your choice**

In a large bowl, whisk together the flour and the salt.

Make a well in the center of the flour. Add in the three eggs all at once. Mix them together well using your hands. Add the olive oil and knead the dough for 5 minutes. Form into a ball. Leave the dough in the bowl, covered with plastic wrap for 30 minutes.

Take a small piece of the dough and either run it through a pasta machine for a few times OR use a rolling pin, some flour and a considerable amount of muscle to create a thin sheet. Cut circles out of the dough using a cookie cutter or a glass.

Place one teaspoon of filling in the center of half of the circles. Lightly brush egg wash around the edge of the circle. Place a second circle on top over the filling and use a fork to crimp the edges all around.

Continue with the remaining pasta dough until all of the dough or filling has been used.

To cook the pasta, bring a large pot of salted water to a boil. Add the ravioli and cook for 2 to 3 minutes. Once a ravioli piece has floated to the top, it is done. Drain the pasta and toss with olive oil or a sauce.

## **Pasta**

---

*Per Serving (excluding unknown items): 343 Calories; 11g Fat (29.7% calories from fat); 11g Protein; 48g Carbohydrate; 2g Dietary Fiber; 159mg Cholesterol; 759mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat.*