

Breaking Bread

with the Williams Family...
Ingrid's Recipes



Inside-Out Ravioli

Ingredients:

- 1 pound lean ground beef
 - 1/2 cup chopped onion
 - 1 clove garlic, minced
 - 1 (10 oz.) package frozen chopped spinach
 - 1 (1 pound) jar of spaghetti sauce with mushrooms
 - 1 (8 oz.) can tomato sauce
 - 1 (6 oz.) can tomato paste
 - 1/4 cup vegetable oil
 - 1/2 teaspoon salt
 - 1 (7oz.) package elbow macaroni, cooked and drained
 - 4 ounces cheddar or American cheese, grated
 - 1/2 cup Italian bread crumbs
 - 2 eggs, well beaten
1. Preheat oven to 350°.
 2. Brown garlic, onion and meat in large skillet.
 3. Cook spinach as directed. Drain well, reserving liquid from spinach.
 4. Add water to spinach liquid to make one cup. Add 1 cup spinach liquid, spaghetti sauce, tomato sauce, tomato paste, and salt to meat mixture.
 5. Simmer 10 minutes.
 6. In a separate bowl, combine drained spinach with cooked macaroni, cheese, eggs, oil and bread crumbs.
 7. Spread in a 9x13 inch pan. Top with meat mixture and bake 350° for 30 minutes.