



Zucchini Ravioli

Ingredients:

- 1 ½ lbs. ground turkey
- 2 cups chopped fresh spinach (or kale)
- ½ large onion
- 2 cloves garlic (or garlic powder)
- Salt and pepper to taste
- Dash of Chipotle seasoning
- Zucchini, approximately 2 to 3

Directions:

1. Slice zucchini thin with a mandolin or vegetable peeler, set strips aside.
 2. In a medium frying pan or wok, combine ground turkey, chopped fresh spinach, onion, garlic and seasoning; sauté until turkey is cooked all the way through.
 3. Place two zucchini strips vertically and 2 strips horizontally across them and add about 2 tablespoons of turkey mixture to the middle. (as shown in picture)
 4. Fold zucchini strips over the turkey mixture to wrap and put face down in baking dish.
 5. Top with marinara sauce and bake at 350 degrees F for approximately 30 minutes.
- Note: shredded mozzarella cheese may be added to the top at the end of baking and broiled until cheese is melted.

