

QUICK LEFTOVER ROAST CHICKEN RAVIOLI

A "WASTY" RECIPE

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Prep time



Cook time



Serves

NEED

1 packet wonton wrappers

200g leftover roast chicken

150g fresh ricotta

30g grated parmesan

pinch of grated nutmeg

½ bunch basil, finely chopped

30ml olive oil

freshly cracked black pepper

1 egg, whisked

extra grated parmesan and olive oil to serve

HOW

1. Chop the chicken until very fine and place in a bowl with ricotta, parmesan, nutmeg, basil, pepper and olive oil.
2. Mix well and check seasoning - add salt if necessary. Roll out 20 even sized balls of around 20 grams and let sit in the fridge to firm.
3. Meanwhile, lay out 20 wonton wrappers and brush lightly with whisked egg. Place a ball on top of each wrapper and cover with another wrapper. Seal the edges well ensuring no air is trapped within.
4. Bring a large pot of salted water to the boil then reduce to a light simmer. Drop in the ravioli and cook until tender, around 3 minutes.
5. Drain and serve dressed with olive oil, parmesan and cracked pepper (or a nice pesto if you have one).

TOP FOOD SAVING TIP:

Wrap fresh herbs in a damp chux cloth then seal in a zip lock bag to prolong their life.

Recipe by Travis Harvey,
OzHarvest Chef for a Cause

