

Roasted Sweet Potato Ravioli with Cilantro Almond Pesto

Pasta is one of those foods that can cover a lot of ground as far as how it's served or what it's paired with. It can be a comforting kids meal, a crowd-pleasing casserole, or in this case a restaurant style elegant meal that is perfect for a dinner party.

Before you pass on this recipe because it seems complicated, let me stop you there. I know what you're thinking. *Homemade ravioli? Not a chance.*

But you should give it a chance, and I'm going to tell you why.

While this is technically homemade ravioli, the hard part is actually pretty easy with a surprising ingredient: Wonton wrappers. Yes, really. Wonton wrappers are actually so perfect for ravioli that they should actually be called, well, ravioli wrappers. In fact, I've only ever used them for ravioli, but I can't remember making wontons.

Besides the fact that they're rolled out nice and thin and coated in flour to prevent sticking, they are cut in the perfect size for homemade ravioli. So all you need is a filling and a sauce, and you've got an impressive, easy meal in no time flat.

While you can fill these with anything you want, this time around, I roasted up some sweet potatoes, pureed them with cheese, and

then topped them with a super fresh tasting cilantro pesto.

Some notes:

When filling the raviolis, it's important to avoid overfilling them, as the wontons are really thin and delicate, and will burst if you overfill. On that same note, you should make sure to seal the edges as well as you can with the egg wash.

When cooking the ravioli, you want to bring your water to a boil, add the raviolis a few at a time, and then turn down the heat to a gentle simmer. This also prevents the raviolis from breaking and leaking the filling into the pasta water.

You can make these in advance and freeze them. Just make the raviolis, lay on a baking sheet in a single layer and freeze until firm. Transfer to a plastic bag or airtight container and freeze until ready to cook.

Ingredients:

Sweet Potato Filling:

2 sweet potatoes, peeled and diced

3 tablespoons extra-virgin avocado oil

1/2 teaspoon dried sage

4 ounces goat cheese, softened
Sea salt and fresh ground pepper, to taste

Cilantro Pesto:

1 clove garlic
1/2 cup chopped cilantro
1/4 cup chopped parsley
1 tablespoon lemon juice
1/4 cup raw almonds
1/4 cup extra-virgin avocado oil
Sea salt and freshly ground black pepper

Raviolis:

1 package wonton wrappers
1 egg, beaten

Directions:

Preheat oven to 400 degrees F.

Toss the sweet potatoes with the oil and sage, and lay on a baking sheet in a single layer. Roast for 30-40 minutes, until potatoes are browned and tender. Remove from oven and let cool slightly.

Put the sweet potatoes in a food processor with the goat cheese and a pinch of salt and pepper. Puree until smooth and transfer to a bowl.

To make the pesto, put the ingredients in a food processor or blender and blend until you've reached your desired texture. Set aside.

To make the raviolis, bring a large, well-salted pot of water to a boil. Lay half of the wrappers on a clean surface and spoon about a teaspoon of the sweet potato filling in the middle. Brush the egg around the edges and top with another wonton. Seal tightly repeat with remaining wrappers.

Drop the raviolis in the boiling water and turn down to a low simmer. Cook for 5-6 minutes, until tender. Drain or remove the raviolis individually with tongs.

To serve, spoon the pesto over the raviolis.