Let's Make a Meal® is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!

**Spinach & Ricotta Dumplings with Sausage Bolognese**

**Cook Time:** 30-35 minutes

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**Ingredients**
- Kosher salt
- 5 oz chopped spinach
- ¾ cup ricotta cheese
- ½ cup grated parmesan
- 6 Tbsp all purpose flour
- 1 large egg
- Ground black pepper
- Pinch of nutmeg
- 1 cup marinara sauce
- ¼ lb Italian sausage
- 1 Tbsp unsalted butter
- 1 Tbsp canola & olive oil blend
- 2 breadsticks

**Equipment Needed**
- saucepan
- clean kitchen towel or paper towels
- two forks
- large plate
- tablespoon
- baking sheet
- sauté pan

**Serves 2**

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Preheat the oven to 375°F. Place 6 cups of water in a large saucepan. Add 2 Tbsp of kosher salt and bring to a boil. Place the spinach in a clean kitchen towel (or several paper towels) and squeeze over the sink to remove excess moisture. Place the spinach in a large bowl and add the ricotta, egg, 1 tablespoon of flour, ¾ of the parmesan, ⅛ teaspoon of black pepper, and the nutmeg. Mix gently with a fork to form a slightly sticky dough.

Sprinkle the remaining flour onto a clean, flat surface. Scoop tablespoon sized balls of the spinach mixture onto the flour and roll gently into uniformly sized balls.

Place the breadsticks on a baking sheet and bake for 8–10 minutes or until slightly toasted.

Meanwhile, heat a sauté pan over medium high heat and add the oil. Add the sausage, breaking it up with a fork as it begins to cook. Cook the sausage for 3–4 minutes and then add the marinara sauce. Stir in the butter. Reduce heat to medium.

Sprinkle the remaining flour onto a clean, flat surface. Scoop tablespoon sized balls of the spinach mixture onto the flour and roll gently into uniformly sized balls.

Using a large slotted spoon, place the rolled dumplings, one by one, into the simmering water. Cook until the dumplings rise to the surface and are firm, approximately 5–7 minutes. Remove the dumplings with a slotted spoon and gently place in the meat sauce.

Divide the dumplings and sauce between two plates. Garnish with the remaining grated parmesan and enjoy with a toasted breadstick.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.