

Pastasicles

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Popsicles....ice cream on a stick, yes, but pasta? How about grilled? Impossible, no and tasty, yes! Have fun with food. This is a perfect recipe for kids. These “pastasicles” can also serve as an appetizer. Just dip them into your favorite pasta sauce.

Ingredients:

1 18-ounce package of Pasta Prima Spinach and Ricotta Ravioli or ravioli of choice
2 cups pasta sauce of choice
16 wooden tongue depressors available at craft shops
1 T olive oil
½ cup finely shredded parmesan cheese for dusting

Prepare ravioli according to package directions, slightly under cooking the pasta. Remove from the boiling water. Drain and brush with olive oil. On an oiled pizza stone or soapstone on a medium heated grill, sear the ravioli, browning each side.

Remove and insert the wooden sticks. Heat the past sauce and dip each pastasicle into the sauce and dust with shredded parmesan cheese.

Serves 8. Serving size: 2 pastasicles.