

# Flounder Ravioli with Arrabiata Marinara



Recipe Courtesy Chef Deborah VanTrece

**SERVES 6 TO 8**

## RAVIOLI:

3 tablespoons olive oil  
2 teaspoons sea salt, plus a pinch for the cooking water  
1 teaspoon freshly cracked black pepper  
1 teaspoon minced garlic  
2 pounds flounder filets, rinsed and patted dry  
15 ounces whole milk ricotta cheese  
1 cup arugula, finely chopped  
½ cup diced red bell pepper  
1 tablespoon minced shallot  
½ cup grated Parmesan cheese  
2 teaspoons Old Bay Seasoning  
1 egg, beaten  
2 packages wonton wrappers

## ARRABBIATA MARINARA:

2 tablespoons olive oil  
1 small onion, chopped  
1 tablespoon minced garlic  
1 28-ounce can San Marzano tomatoes  
1 6-ounce can tomato paste  
3 cups vegetable stock  
1 tablespoon chopped fresh oregano  
2 tablespoons chopped fresh basil  
2 teaspoons kosher salt  
1 teaspoon red pepper flakes

## FOR THE SAUCE:

Heat the olive oil in a medium saucepan over medium high heat. Add the onions and sauté until translucent, 3 to 5 minutes. Reduce the heat to medium and add the garlic and tomatoes. Using a wooden spoon or potato masher crush tomatoes in the saucepan. Continue cooking for 5 minutes, stirring frequently. Add the tomato paste, vegetable stock, oregano and basil and stir to combine. Reduce the heat to low and simmer 10 minutes, stirring often to prevent sticking. Remove the saucepan from the heat. Stir in the salt and red pepper flakes. Taste and adjust the seasoning as desired. Set aside until ready to use. Reheat over low heat when ready to serve.

## FOR THE RAVIOLI:

Combine the olive oil, salt, black pepper and garlic in a small bowl. Rub the mixture on all sides of the fish filets. Heat the oven to 350°. Place fish on a baking sheet and place in the oven for 10 to 15 minutes or until cooked through. Remove the pan from the oven and cool the fish until able to handle.

Using your hands or a fork, pull apart the fish, making sure to discard any bones or skin. Place the fish in a large mixing bowl. Add the ricotta cheese, arugula, bell pepper, shallot, Parmesan, Old Bay and egg to the bowl and toss to combine ingredients well. The filling consistency will be firm.

To assemble, lay a wonton wrapper on a clean dry surface. Place 1 heaping tablespoon of filling in the middle of the wrapper. Lightly moisten the edges of the wrapper with water and place another wonton on top. Press around the edges firmly to seal. Once sealed, use a 2-inch cookie cutter to cut into rounds. Moisten the edges a little more where needed to completely close the ravioli. Place the formed ravioli on a parchment lined sheet pan when finished. Do not overlap. Once the sheet pan is full, place another sheet of parchment paper on top and place another layer of finished ravioli. Repeat until finished. After 3 layers, use another sheet pan. Cover tightly and refrigerate or freeze until ready to cook.

To cook, bring 5-quarts of water to a boil and add a pinch of salt. Add the ravioli and give them a gentle stir. Cook 3 to 5 minutes or until the wrapper is tender and the filling is cooked through. Drain the cooked ravioli in a colander.

## TO SERVE:

Toss the ravioli in the warm sauce and serve immediately.