

# Zucchini Ravioli

Recipe By *Michal Frischman*



Cooking and Prep:  1 h

Serves:  12

No Allergens

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

These pastrami-stuffed ravioli make the perfect little bundles that look way more difficult to make than they actually are! They hold together beautifully, and can be made up to three days ahead and reheated uncovered. [Watch the video to see how its done.](#)

## Ingredients (8)

### Main ingredients

- 1 tablespoon oil
- 2 16-oz (450-g) bag coleslaw mix, or 32 oz (900-g) bag shredded cabbage
- pinch salt, plus more for sprinkling
- 2 6-oz (170-g) packages pastrami, sliced
- 1/4 cup [Tuscanini Apricot Preserves](#)

1/4 cup Tonnelli Apple Cider Vinegar

4 medium zucchini

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### Sommelier Suggests

Pacifica Pinot Noir

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## Start Cooking

### Prepare the Ravioli

1. In a large frying pan over medium heat, heat oil and sauté the coleslaw mix or cabbage until lightly browned, about 15 minutes. Add a pinch of salt. Stir in the pastrami and cook an additional five minutes. Add in the preserves and the vinegar and cook until no liquid remains. Remove from heat.
2. On a clean surface, use a vegetable peeler to peel long strips down the length of each zucchini. Each one should give you about 12 usable pieces. Lay four zucchini slices down in a crosshatch or weave position, so there are no gaps. Fill with 1/4 cup filling and close the zucchini flaps. Place the bundles seam side down on a lined baking sheet. Sprinkle the tops with salt and allow them to sweat out some water for 15 minutes. Meanwhile, preheat oven to 425 degrees Fahrenheit (220 degrees Celsius).
3. Blot the tops dry, then bake the bundles for 25 minutes.