



Lobster Ravioli with steamed PEI mussels, sherry wine and sautéed cherry tomatoes

Yield 4 portions: 20 pieces of ravioli Approximately 6 oz. of ravioli per portion

1 TBSP	EVOO (Extra Virgin Olive Oil)
1 tsp	Garlic, minced
1 TBSP	Shallot, minced
1 Cup	Cherry tomatoes, cut in half
32 ea.	Mussels, washed and de-bearded
¼ Cup	Sherry wine
½ Cup	Chicken broth, reduced sodium
1 TBSP	Butter, unsalted
Pinch	Salt and pepper to taste
Pinch	Chives, minced



Sauce:

In a 12" sauté pan, add the EVOO, garlic and shallots. Sauté on medium heat until the garlic and shallots start to caramelize (approx. 1-2 minutes). Add the cherry tomatoes and sauté for an additional minute. Add the cleaned mussels, toss and then deglaze with the sherry wine. Cover the pan with a lid and steam the mussels until they open. Add the chicken broth, butter, salt and pepper to the pan to finish the sauce.

To serve:

Cook the Lobster Ravioli for approx. 5 ½-6 minutes or until the product reaches 165°F. Add the cooked ravioli to the pan with the mussels and sauce. Serve 5 ravioli and 8 mussels per person with 2 TBSP of the reduced sauce. Garnish with fresh chopped chives.

Buon appetito!