



Mushroom Ravioli with light thyme brodo, peppery arugula salad and truffle oil

Yield: 4 servings. 4 ravioli each serving. Approx. 5.5 oz. per serving.

Light thyme brodo:

2 TBSP	EVOO (Extra Virgin Olive Oil)
1 Cup	Cremini mushrooms, sliced
1 TBSP	Shallots, minced
½ tsp	Garlic, minced
½ Cup	White wine
1 Cup	Chicken broth, reduced sodium
1 tsp	Thyme, fresh, chopped
1 TBSP	Butter, unsalted
Pinch	Salt and pepper, to taste
Pinch	Parmesan curls (garnish)

Arugula Salad:

2 Cups	Baby arugula, loosely packed
1 tsp	Truffle oil
1 tsp	Lemon juice, fresh squeezed
Pinch	Black pepper, coarse cracked, to taste
Pinch	Salt

Thyme Brodo:

In a small 2 qt. sauce pan, add the EVOO and cremini mushrooms. Cook the mushrooms for 2 minutes on medium heat. Add the shallots and garlic and cook for an additional 2 minutes. Add the white wine to the pot and reduce by half before adding the chicken broth, butter, thyme, salt and pepper. Bring the ingredients to a simmer and then turn off the heat.



Arugula Salad:

In a small mixing bowl, add the baby arugula leaves, truffle oil, lemon, salt and cracked black pepper. Lightly toss and set aside just before serving.

To Serve:

Bring a pot with 4 qt. of water to a boil. Add 16 mushroom ravioli and simmer for 4-5 minutes or until the internal temperature is 165 degrees. Strain the pasta and arrange the ravioli in 4 shallow entrée bowls. Pour 2-3 oz. of the hot thyme brodo over the ravioli. Top the pasta with the arugula salad and garnish the plate with parmesan curls.

Buon appetito!

