



## Pea & Mascarpone Ravioli

**Pea & Mascarpone tossed with White Wine Butter Sauce, Peas & Ham**



*Makes 2 servings*

½ Cup dry White Wine  
½ Cup Sweet Peas  
½ Cup Ham, ½" diced  
8-10x Pea & Mascarpone Ravioli (43342)  
½ Onion  
2 Cloves garlic  
3 TBL Butter  
Small Block Parmesan Cheese  
Pepper

1. Prepare garlic, onion, and cheese. Roughly chop onion and garlic. Using a vegetable peeler, shave parmesan cheese.
2. Melt butter on medium heat, add onions and garlic, cook for 1 minute.
3. Add peas and ham and cook until warmed through.
4. Separately cook Ravioli and set aside. Bring 4 quarts of water to a rolling boil, add Sacchetti and cook until internal temperature reaches 165°F or approx. 4-4 1/2 minutes.
5. Add white wine and cook until wine starts to reduce.
6. Fold in Ravioli to coat with butter and wine sauce.
7. Plate and top with fresh cracked black pepper.



\*\*\*Chef's Notes\*\*\*

- Add heavy cream or light alfredo for a heartier cream-based sauce