



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 Ravioli 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