



## Pea & Mascarpone Ravioli



### Pea & Mascarpone with Arugula, Lemon Vinaigrette & Mint

*Makes 2 servings*

2 Cups Arugula  
10-12 Pea & Mascarpone Ravioli (43342)  
1 Lemon  
1-2 TBL Dijon Mustard  
¼ Cup Olive Oil  
Sprig of Mint  
Salt & Pepper

1. Combine olive oil, reserving 1 TBL for later use, the juice of 1 lemon, 1-2TBL Dijon Mustard, pinch of salt. Set aside
2. Add remaining olive oil to pan. Sauté arugula until it starts to wilt.
3. Cook Ravioli. 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.
4. Plate arugula first. Top with Ravioli. Drizzle vinaigrette over top.
5. Roughly chopped mint and fresh cracked black pepper sprinkle over top.



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

- This can be done as a more traditional salad with un-wilted green.
- Use spinach or any combination of favorite greens.