



Pea & Mascarpone Ravioli

Pea & Mascarpone with Seared Scallops & Asparagus Tips



Makes 2 Servings

8-10 Sea Scallops
1 Fire roasted red pepper (jar or fresh)
1 Cup Oyster mushrooms
1 bunch of asparagus
2 TBL Olive Oil
10-12 Pea & Mascarpone Ravioli (43342)
Sprig of thyme
Salt & Pepper

1. Cut asparagus tips. Chop fire roasted red pepper into 1 ½" strips. Cut oyster mushrooms into similar size pieces, keeping them mostly large whole pieces.
2. Sear scallops and set aside.
3. Add oil to sauté pan and sauté mushrooms until tender. Add asparagus tips and red pepper. Season with salt and pepper.
4. Separately 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.
5. Fold in Ravioli with the vegetable mix.
6. Gently fold in scallops and plate.
7. Garnish with black pepper and fresh thyme.



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

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