



## Striped Quattro Formaggi Ravioli

Striped Quattro Formaggi Ravioli with Chicken Sausage & Asparagus



*Makes 2 servings*

*5-6pc Ravioli per person (62931)*

*1 Bunch of Asparagus*

*8oz Mushroom*

*2 Links of Chicken Sausage, pre cooked*

*1 Cup Spinach*

*½ Cup Cherry Tomatoes*

*½ Onion*

*1 TBL Olive Oil*

*¼ Cup Shaved Parmesan*

1. Prepare ingredients. Slice onion into ½" julienne strips. Slice cherry tomatoes in half, slice mushrooms, cut asparagus into 2" pieces. Shave parmesan cheese. Cut sausage into 1" coins.
2. Add oil to medium saucepan on medium-high heat. Cook mushrooms and onion until translucent.
3. Add in asparagus and tomatoes, cook 3-5 minutes.
4. Add in sausage pieces and continue to cook until the sausage and cooked through and the tomatoes start to break down.
5. Bring 4 quarts of water to a rolling boil, add Ravioli and cook until internal temperature reaches 165°F or approx. 5 -5 ½ minutes.
6. Once the tomatoes have started to break down, add the spinach and continue to cook until spinach is wilted.
7. Lightly fold in ravioli to coat in the sauce.
8. Plate and top with shaved parmesan cheese, serve.



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

- Swap chicken sausage for grilled chicken, shrimp, or pork sausage.
- Add ½ Cup chopped or puree tomato for a more tomato sauce style dish.