

RAVIOLI IN CREAMY PARMESAN SAUCE

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COOK TIME: 15mins

SERVES: 2

CALORIES: 469 kcal (PER SERVING)

INGREDIENTS

280 g/10 oz mushroom ravioli, or with your favorite filling
1 tbsp olive oil
1 tbsp unsalted butter
2 garlic cloves, minced
1 tsp lemon juice
250 ml/1 cup cream 20% fat, or half-and-half
55 g/2 oz grated Parmesan
1/4 cup/50 ml white wine, or chicken broth
1 tsp each: salt + black pepper
1/4 tsp red pepper flakes
about 10 fresh sage leaves
55 g/2 oz roughly chopped walnuts

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic and chop the walnuts. Bring a large pot filled with salted water to a boil.

Heat oil in a skillet over medium. Add walnuts, toast until fragrant, about 2 minutes. Add sage leaves, cook until crispy, about 1 minute. Transfer to a plate layered with paper towel.

Reduce the heat to low and add butter. When butter is melted, add garlic and cook until soft and fragrant, about 1 minute. Stir in lemon juice. Add white wine and simmer for 2 minutes. Season with salt and pepper.

Pour in cream and bring to a boil, let simmer over low heat for 3 minutes.

In the meantime, add ravioli to the pot with boiling water and cook, for about 3 minutes. Drain, reserving 1/4 cup cooking water.

Add Parmesan to the cream sauce, stir until combined. Simmer for 1 minute. Add ravioli and gently stir to coat ravioli with sauce. Add a splash of cooking water to thin out the sauce, if needed. Taste and adjust salt.

Serve topped with walnuts, crispy sage, red pepper flakes and some extra black pepper. Enjoy!

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