

CHEESE RAVIOLI WITH SAUTEED BRUSSELS SPROUTS

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COOK TIME: 30mins

SERVES: 4

CALORIES: 482 kcal (PER SERVING)

INGREDIENTS

500 g cheese ravioli
50 g hazelnuts, chopped
200 g salted bacon bits
500 g Brussels sprouts
1 tbsp olive oil
3 tbsp unsalted butter
1 shallot, thinly sliced
1 garlic clove, minced
1 tsp salt, more to taste
1 tsp black pepper, more for serving
1/2 tsp red pepper flakes, more for serving
6 fresh sage leaves, chopped (or 1 tsp dried sage)
2 tbsp balsamic vinegar

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic, finely slice the shallot, chop the hazelnuts and chop the fresh sage. Remove the outer leaves from the Brussels sprouts, cut off the tip of the stem. Cut the Brussels sprouts in half. Set a large pot filled with generously salted water and bring to a boil.

Heat a large skillet over medium, add hazelnuts and toast until fragrant. Remove from skillet.

Heat oil and 1 tbsp butter. Add bacon, cook until crispy, about 3 minutes. Remove from skillet, leaving the bacon grease in the skillet.

Add Brussels sprouts and arrange them in a single layer. Cook undisturbed for 5 minutes, until golden brown. Then start stirring the Brussels sprouts.

Continue to cook, stirring occasionally, until the sprouts are crisp-tender and golden brown, about 6-8 minutes more.

Add the remaining butter, then stir in shallot and garlic. Cook until fragrant. Add salt, black pepper, red pepper flakes and sage leaves. Cook for 3 minutes more.

In the meantime, add ravioli to the pot with boiling water. Cook for 2-3 minutes. Drain, reserving 1/4 cup of the cooking water.

When ready, add balsamic vinegar, cooked bacon and the cooking water to the sprouts. Drop the ravioli into the skillet, toss until combined. Adjust salt to your own taste. Finish off with toasted hazelnuts, extra black pepper and red pepper flakes. Serve!

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