

RAVIOLI IN CREAMY BACON SAUCE

SERVINGDUMPLINGS.COM

COOK TIME: 20mins

SERVES: 4

CALORIES: 633 kcal (PER SERVING)

INGREDIENTS

500 g/1.1 pounds fresh ravioli
1 tbsp olive oil
1 tbsp unsalted butter
170 g/6 oz thick cut salted bacon, chopped
4 garlic cloves, minced
1 shallot, finely chopped
¼ tsp each: sweet paprika, grated nutmeg
½ tsp each: black pepper, dried thyme
½ cup/120 ml low sodium chicken broth
1 ¼ cups/300 ml heavy cream
30 g/1 oz grated Parmesan
1 tbsp lemon juice
2 tbsp chopped parsley
crushed red pepper flakes, for serving
freshly ground black pepper, for serving

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic, finely chop the shallot and dice or cut the bacon into small pieces. Bring a large pot filled with salted water to a boil.

Heat oil and butter in a skillet over medium. Add bacon, cook until crispy, about 5 minutes. Remove excess fat, if needed. Add garlic and shallot, cook until soft, about 3 minutes.

Stir in pepper, nutmeg, paprika and thyme. Deglaze with chicken broth, simmer for 2 minutes, while stirring and scraping the brown bits with a wooden spoon from the bottom of your skillet. Pour in cream and add grated Parmesan, stir until dissolved. Simmer over low, try not to boil it, about 5 minutes or until the sauce starts to thicken. Adjust salt to your own taste.

While the sauce is simmering, add ravioli to the pot with boiling water and cook, for about 3 minutes. Drain, reserving 1/4 cup cooking water.

Add ravioli and chopped parsley to the sauce, stir gently to combine. If needed, add a splash of cooking water to thin out the sauce.

Serve topped with red pepper flakes and lots of freshly ground black pepper. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.