

BEEF RAVIOLI OSCAR



Flaked crab meat, artichoke hearts and creamy bearnaise sauce served over **Jumbo Round Beef Ravioli** with roasted asparagus, garnished with sliced chives. Yield: 2 Servings

Ingredients:

8 Each	Jumbo Round Beef Ravioli [#74740],	1 tsp.	Garlic, Minced
	Prepared According to Package Directions	To Taste	Salt & Black Pepper
1 Tbsp.	Vegetable Oil	1 Cup	Bearnaise Sauce, Prepared
1 Cup	Imitation Crab Meat, Flaked	8 Each	Asparagus, Roasted
¾ Cup	Artichoke Hearts, Quartered	Garnish	Chives, Sliced

Directions:

- 1. Heat the vegetable oil in a medium sauté pan on medium heat.
- 2. Sauté the imitation crab meat, artichoke hearts, garlic, salt and black pepper for 2–3 minutes, or until heated through.
- 3. Stir in the bearnaise sauce and bring it to a simmer.
- 4. Place the Jumbo Round Beef Ravioli onto a serving dish and top with the bearnaise mixture.
- 5. Serve with the asparagus and garnish with chives.

