



BEEF & VEGETABLE RAVIOLI



Stewed carrots, celery, onion, thyme, mushrooms and garlic served with **Square Beef Ravioli** and beef gravy, garnished with chopped parsley. Yield: 2 Servings

Ingredients:

8 Each	Square Beef Ravioli [#74682], Prepared According to Package Directions	½ Cup	Mushrooms, Quartered
2 Tbsp.	Vegetable Oil	1 Tbsp.	Garlic, Minced
½ Cup	Carrots, Chopped	1 Tbsp.	Flour, All-Purpose
½ Cup	Celery, Chopped	¼ Cup	Red Wine
1 Cup	White Onion, Chopped	¾ Cup	Beef Broth
1 tsp.	Thyme, Chopped	Garnish	Parsley, Chopped

Directions:

1. In a large saucepan, heat up the vegetable oil on medium-high heat.
2. Add in the carrots, celery, white onion and thyme, then cook for 2-3 minutes, or until the onions are translucent.
3. Add in the mushrooms and garlic, then cook for another 1-2 minutes, or until the mushrooms are tender.
4. Stir in the flour until the vegetables are evenly coated and cook for another minute.
5. Deglaze the pan with red wine, then simmer until it has reduced by half.
6. Add in the beef broth and simmer for 8-10 minutes until it has reduced to a gravy consistency.
7. Add the **Square Beef Ravioli** to the pan and simmer them for 1-2 minutes, or until heated throughout, then place it onto a serving dish.
8. Garnish with parsley.

