



# CHEESE RAVIOLI WILD MUSHROOM HUNTERS RAGU



**Jumbo Round Cheese Raviolis** are smothered in a wild mushroom hunters' sauce, made with wild mushrooms, sweet onions, tomatoes, red wine and fresh herbs. Yield: 3 Servings

## Ingredients:

12 Each	<b>Jumbo Round Cheese Raviolis</b> [#72249], Prepared According to Pkg. Directions	1 Tbsp.	Tyme, Chopped
2 Tbsp.	Vegetable Oil	½ Tbsp.	Rosemary, Chopped
¼ Cup	Onion, Diced	To Taste	Salt & Black Pepper
1 Tbsp.	Garlic, Minced	½ Cup	Tomatoes, Diced
½ Cup	Button Mushrooms, Sliced	¼ Cup	Red Wine
½ Cup	Baby Portobello Mushrooms, Quartered	½ Cup	Beef Gravy, Prepared
½ Cup	Shiitake Mushrooms, Sliced	Garnish	Rosemary Sprig

## Directions:

1. In a large sauté pan, heat oil over medium heat.
2. Add diced onion and cook until translucent.
3. Add garlic and cook until fragrant.
4. Add mushrooms, thyme, rosemary, salt and pepper and cook until mushrooms begin to soften.
5. Add tomatoes, red wine and gravy and simmer for 10 minutes.
6. Serve over **Jumbo Round Cheese Raviolis** and garnish with rosemary.

