



# CHIMICHURRI BEEF RAVIOLI



Tender **Square Beef Ravioli** mixed with fresh chimichurri, cherry tomatoes, red onion, bell pepper and sweet corn kernels, garnished with cotija cheese. Yield: 1 Serving

## Ingredients:

12 Each	<b>Square Beef Ravioli</b> [#74682], Prepared According to Package Directions
¼ Cup	Red Onion, Sliced
¼ Cup	Bell Pepper, Sliced
¼ Cup	Cherry Tomatoes, Halved
2 Tbsp.	Corn Kernels
To Taste	Salt & Black Pepper
Garnish	Cotija Cheese, Crumbled

## Chimichurri Ingredients:

¼ Cup	Parsley
¼ Cup	Cilantro
2 Tbsp.	Lime Juice
3 Tbsp.	Vegetable Oil, Divided
To Taste	Salt & Black Pepper

## Directions:

1. Combine the parsley, cilantro, lime juice, 2 Tbsp. of vegetable oil, salt and black pepper in a blender and blend until smooth to make the chimichurri.
2. Heat up the remaining vegetable oil in a medium sauté pan on medium-high heat.
3. Add in the red onion and bell pepper, then sauté for 2-3 minutes, or until they are softened.
4. Add in the cherry tomatoes, corn kernels, salt and black pepper, then sauté for another minute.
5. Add in the chimichurri and **Square Beef Ravioli**, then stir to evenly coat it and bring it to a simmer.
6. Place the **Square Beef Ravioli** onto a serving dish and garnish with cotija cheese.

