



GRILLED PEACH & ARUGULA RAVIOLI



A creamy alfredo sauce served over tender **Jumbo Round Cheese Ravioli** with sautéed shallots, garlic, grilled peaches and arugula. Yield: 2 Servings

Ingredients:

8 Each	Jumbo Round Cheese Ravioli [#9143135], Prepared According to Package Directions	12 Each	Grilled Peach Slices
1 Tbsp.	Vegetable Oil	½ Cup	Arugula, Packed
1 Tbsp.	Shallot, Sliced	To Taste	Salt & Black Pepper
1 tsp.	Garlic, Minced	1 Cup	Alfredo Sauce, Heated

Directions:

1. Heat the vegetable oil in a medium saucepan on medium heat.
2. Add in the shallot and garlic, then sauté for 1-2 minutes, or until the shallot is translucent.
3. Add in the grilled peaches, arugula, salt and black pepper, then sauté for 2 minutes, or until the arugula is wilted.
4. Place the **Jumbo Round Cheese Ravioli** onto a serving dish and pour the alfredo sauce over the top.
5. Top with the grilled peach slices and sautéed arugula.

