



REVERSE SCOTCH EGG RAVIOLI



Breaded Italian Sausage Ravioli fried until golden brown, topped with a deviled egg filling and capers, garnished with paprika, dill and chives. Yield: 2 Servings

Ingredients:

6 Each	Breaded Italian Sausage Ravioli [#73315], Prepared According to Package Directions
6 Each	Hard-Boiled Eggs
2 Tbsp.	Mayonnaise
To Taste	Salt & Black Pepper
1 Tbsp.	Capers
Garnish	Paprika
Garnish	Dill Sprig
Garnish	Chives, Sliced

Directions:

1. Remove the egg yolks from the egg whites and dice the egg whites.
2. Mix the egg yolks, mayonnaise, salt and black pepper, then gently fold in the egg whites.
3. Lay the **Breaded Italian Sausage Ravioli** on a serving dish and pipe the deviled eggs on top.
4. Top with capers and garnish with paprika, dill sprig and chives.

