



ROASTED RED PEPPER BEEF RAVIOLI



Beef Ravioli are tossed with sauteed onions and mushrooms, smothered in a creamy roasted red pepper sauce and garnished with crumbled goat cheese and Italian parsley.

Yield: 4 Servings

Ingredients:

24 Each	Beef Ravioli [#73916], Prepared According to Package Directions
4 Tbsp.	Butter
1 Cup	Yellow Onions, Sliced
2 Cups	Mushrooms, Sliced
1 Cup	Roasted Red Pepper Cream Sauce, Prepared and Heated
4 Tbsp.	Goat Cheese, Crumbled
Garnish	Italian Parsley, Chopped

Directions:

1. Heat a skillet on medium heat.
2. Add butter and let melt.
3. Add sliced onions and mushrooms to hot butter and sauté till golden brown stirring occasionally.
4. Place 6 **Beef Ravioli** on plate and top with $\frac{1}{4}$ of the sauteed mushrooms and caramelized onions.
5. Top with $\frac{1}{4}$ cup roasted red pepper cream sauce.
6. Top each plate with 1 Tbsp. of goat cheese.
7. Garnish with fresh chopped Italian parsley.

