



ROSEMARY CHICKEN SALTIMBOCCA RAVIOLI



Tender **Jumbo Round Rosemary Chicken & Provolone Ravioli** with a prosciutto cream sauce, garnished with fried basil. Yield: 3 Servings

Ingredients:

12 Each	Jumbo Round Rosemary Chicken & Provolone Ravioli [#9159235], Prepared According to Package Directions	¼ Cup	White Wine
2 Tbsp.	Olive Oil	2 Cups	Heavy Whipping Cream
⅓ Cup	Prosciutto, Chopped	⅓ Cup	Parmesan Cheese, Grated
2 Tbsp.	Garlic, Minced	To Taste	Salt & Black Pepper
		Garnish	Basil, Chiffonade

Directions:

1. Add olive oil to a saucepan over medium heat.
2. Add prosciutto to the pan and cook until brown and crisp.
3. Remove the prosciutto from the pan.
4. Add garlic to the pan and cook until the garlic starts to brown.
5. Add white wine and simmer until the wine is half way reduced.
6. Add the heavy cream and simmer until it starts to thicken.
7. Whisk in the parmesan cheese and season with salt and pepper to taste.
8. Toss the **Jumbo Round Rosemary Chicken & Provolone Ravioli** in the cream sauce and garnish with prosciutto and fresh basil.

