



ROSEMARY CHICKEN & PROVOLONE RAVIOLI PROVENCALE STEW



Rotanelli's Jumbo Round Rosemary Chicken & Provolone Ravioli topped with stew made with white wine, butter, roasted potatoes, fresh rosemary, stewed tomatoes and garnished with crisp pancetta, parsley and shaved parmesan. Yield: 2 Servings

Ingredients:

12 Each	Rotanelli's Jumbo Round Rosemary Chicken & Provolone Ravioli [#9159235], Prepared According to Package Directions	1 Tbsp.	Fresh Rosemary, Chopped
¼ Cup	Pancetta, Diced	2 Cups	Tomatoes, Diced
1 Tbsp.	White Wine	2 Cups	Chicken Stock
2 Tbsp.	Butter	2 Cups	Red Bliss Potatoes, Quartered
½ Cup	Yellow Onion, Diced	To Taste	Salt & Pepper
1 Tbsp.	Garlic, Minced	Garnish	Parsley, Chopped
		Garnish	Shaved Parmesan

Directions:

1. In a small stock pot over medium heat cook the pancetta until it is crispy and remove it from the pan.
2. Deglaze with white wine and scrape the fond off the bottom of the pan.
3. Add the butter to the pan and then add the onions, garlic and rosemary and stir occasionally.
4. After the onions become translucent add the tomatoes, chicken stock and potatoes stir to combine.
5. Allow the stew to simmer for 20 minute or until the potatoes are fork tender and season with salt and pepper to taste.
6. Place the **Rotanelli's Jumbo Round Rosemary Chicken & Provolone Ravioli** on a serving dish and top with the stew.
7. Garnish with the crispy pancetta, chopped parsley and shaved parmesan.

