



# TENDERLOIN & GORGONZOLA RAVIOLI



A roasted garlic cream sauce with grilled beef tenderloin, tender **Spinach & Gorgonzola Ravioli**, caramelized onions and roasted red peppers. Yield: 2 Servings

## Ingredients:

7 Each	<b>Spinach &amp; Gorgonzola Ravioli</b> [#74975], Prepared According to Package Directions
1 Tbsp.	Vegetable Oil
¼ Cup	Roasted Red Peppers, Sliced
¼ Cup	Caramelized Onions
½ Cup	Roasted Garlic Cream Sauce
1 Each	Beef Tenderloin, Grilled & Sliced
Garnish	Parsley, Chopped

## Directions:

1. Heat a large sauté pan with vegetable oil on medium heat.
2. Add in the roasted red peppers and caramelized onions, then cook for a minute.
3. Stir in the **Spinach & Gorgonzola Ravioli** and roasted garlic cream sauce, then cook for another minute.
4. Pour the ravioli onto a plate and top with the sliced beef tenderloin.
5. Garnish with parsley.

