



# TUSCAN RAVIOLI BOWL



**Medium Square Cheese Ravioli** are pan seared in butter and topped with roasted chicken, spinach, artichokes and sun dried tomatoes in olive oil, garnished with toasted almonds.

Yield: 2 Servings

## Ingredients:

6 Each	<b>Medium Square Cheese Ravioli</b> [#9145035], Prepared According to Package Directions	1 Cup	Baby Spinach, Fresh
2 Tbsp.	Butter, Unsalted	¼ Cup	White Wine
½ Tbsp.	Garlic, Minced	½ Cup	Chicken, Sliced & Roasted
½ Cup	Sun Dried Tomatoes, Julienned	To Taste	Salt and Pepper
½ Cup	Artichoke Hearts, Quartered	Garnish	Almonds, Slivered & Toasted

## Directions:

1. Add butter to a medium non stick sauté pan.
2. On medium heat add **Medium Square Cheese Ravioli**.
3. Add garlic and cook until it begins to brown.
4. Add sun dried tomatoes, artichoke hearts and spinach.
5. Add white wine and cook until wine is reduced.
6. Add chicken and season with salt and pepper.
7. Garnish with almonds and serve.

