



# WILD MUSHROOM RAVIOLI RAGU



A creamy wild mushroom ragu made with onion, garlic, white wine and heavy cream, served over tender **Square Cheese Ravioli**, garnished with fresh thyme. Yield: 2 Servings

## Ingredients:

12 Each	<b>Square Cheese Ravioli</b> [#74690], Prepared According to Package Directions	2 tsp.	Garlic, Minced
1 Tbsp.	Vegetable Oil	1½ tsp.	Thyme, Chopped
1 Cup	Mushrooms, Sliced	¼ Cup	White Wine
3 Tbsp.	White Onion, Diced	½ Cup	Heavy Cream
		To Taste	Salt & Black Pepper

## Directions:

1. Heat the vegetable oil in a medium sauté pan on medium heat.
2. Add in the mushrooms and white onion, then sauté them for 4-5 minutes, or until the mushrooms have softened.
3. Add in the garlic and 1 tsp. of thyme, then cook for another minute.
4. Deglaze the pan with white wine and simmer for 2 minutes.
5. Pour in the heavy cream and season with salt and black pepper, then simmer for 3-4 minutes, or until reduced to make the wild mushroom ragu.
6. Place the **Square Cheese Ravioli** on to a serving dish and pour the wild mushroom ragu over the top.
7. Garnish with remaining thyme.

