



Organic Portobello Mushroom Ravioli with Asparagus & Sherry Cream Sauce



PREP TIME: 10 min | COOK TIME: 35 min | READY IN: 45 min | YIELDS: 4 Servings

Ingredients:

1 (14.5 oz) tray	Pasta Prima Organic Portobello Mushroom Ravioli
10	asparagus spears
2 tbsp	butter
2	cloves garlic, minced
2 tbsp	shallots, minced
½ lb	fresh mushrooms, sliced
2 tbsp	all-purpose flour
2 tbsp	sherry wine
1 cup	chicken stock
½	heavy cream
	Kosher salt to taste

Directions:

1. In a medium pot of boiling salted water blanch the asparagus for 1 minute. Plunge the hot asparagus in ice water to stop the cooking and to preserve color.
2. Bring a large pot of water to a boil. Add ravioli and cook per package instructions. Drain and keep warm.
3. Heat a large heavy skillet over high heat. Add the butter, garlic and shallots and cook for 30 seconds. Add in the mushrooms and sauté until browned over medium high heat, about 6-8 minutes.
4. Add in the flour and stir for 30 seconds until well incorporated. Deglaze with the sherry wine then stir in the chicken stock and cream and cook on medium high heat, about 5-10 minutes, until reduced by ½ or desired sauce consistency.
5. Season mushroom sauce with salt and pepper to taste. Add in the ravioli and asparagus and cook until both are reheated, about 1 minute. Serve and enjoy!