JANE SMITH LIFESTYLE

Brown Butter Mushroom Ravioli

Prep: 10 minutes | Cook: 20 minutes | Serves: 4



This is the kind of pasta dinner that gathers everyone to the table — built around cheese ravioli and baby bella mushrooms, and it comes together in one pot.

Ingredients

- 20 oz cheese ravioli
- 3 tbsp butter
- 2 tbsp olive oil
- 8 oz baby bella mushrooms, sliced
- 3 cloves garlic, minced
- 1/2 cup grated Parmesan cheese
- 2 tbsp fresh sage, chopped
- 1/2 cup heavy cream
- Salt
- Black pepper
- Fresh parsley
- Lemon zest
- Toasted pine nuts

Directions

1. Cook ravioli according to package directions.
2. Brown the butter in a large skillet.
3. Add mushrooms and cook until golden.
4. Stir in garlic and sage.

5. Add heavy cream and Parmesan.
6. Fold in ravioli gently.
7. Simmer for 2 minutes.
8. Garnish with parsley, lemon zest, and toasted pine nuts.

Jane's Note

Want to switch it up? Add spinach.

Can I make this ahead? Prepare the sauce ahead and cook the ravioli fresh. Can I keep leftovers? Refrigerate for up to 3 days.

Storage: Refrigerate for up to 3 days.

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