



## **Mushroom Ravioli**

### **Ingredients:**

2 tbsp. Butter

3 Fresh Sage Leaves

6 oz. Cremini Mushrooms

8 Fresh Jumbo Ravioli

3 oz. Ramps

Fresh Parsley

Salt & Pepper to Taste.

### **Directions:**

In a pan brown butter. Add sage, cook for 1 minute. Remove butter mixture from pan.

In the same pan, heat mushrooms for 3 minutes. Pour butter mixture back in. Add ramps, simmer for 1 minute.

Cook fresh ravioli for 3 minutes in boiling, salted water. Drain ravioli and set aside.

Pour mushroom sauce over ravioli, garnish with parsley and serve.

*\*Recipe may vary by ingredients and cooking time*

