

RECIPE

“MUSHROOM RAVIOLI”

with Double-Smoked Bacon, Ham, Sun-dried Tomatoes
in Chardonnay and Parmesan Cream

INGREDIENTS

YIELD: 4 Servings

20	Mushroom Ravioli (or your favourite pasta) Cooked al Dente
4 oz	Julienne Double-Smoked Bacon
4 oz	Julienne Smoked ham
2 oz	Sun-dried Tomatoes
2 Tbsp	Garlic Chopped
2 oz	White Wine
1 cup	Alfredo Sauce
2 cup	35% cream
1 oz	Italian Seasoning (thyme, basil, oregano, rosemary, sage)
½ cup	Parmesan Cheese
1 Tbsp	Olive Oil

METHOD

- ▶ In skillet heat medium high and add 1 Tbsp olive oil.
- ▶ Add double-smoked bacon, smoked ham and sun-dried tomatoes.
- ▶ Sauté until tender.
- ▶ Add garlic, Italian seasoning and then white wine to deglaze pan.
- ▶ Add Alfredo sauce and cream and bring to a boil.
- ▶ Add Parmesan cheese and simmer a couple of minutes.
- ▶ Add hot pasta and coat with sauce.
- ▶ Arrange of 4 plates and garnish as desired.

Enjoy!
Chef Paul Pennock