

RAVIOLI AND ESCAROLE BUTTER SAUCE

Prepared in 25 minutes or less.

- ➔ 1 package of fresh ricotta filled ravioli
- ➔ 1 stick (8 Tbs) unsalted butter
- ➔ 6 escarole leaves, rinsed and finely shredded
- ➔ ¼ cup Parmigiano-Reggiano cheese, grated
- ➔ ½ tsp nutmeg
- ➔ 2 Tbs thyme leaves
- ➔ Zest of 1 lemon
- ➔ Salt and white pepper to taste

Bring six quarts of unsalted water to boil. In a large pan on high heat, add butter. Once butter foams, add thyme, lemon zest, nutmeg and escarole.

Remove pan from heat season with salt and white pepper and set aside.

Cook ravioli according to package, until tender and floating, about 5 minutes.

Drain the ravioli and then add them to pan with hot butter and herbs.

Toss over high heat for a minute.

Divide ravioli and sauce among six pasta bowls. Garnish with chopped parsley and grated Parmigiano-Reggiano cheese. Serve immediately. Serves 4.

