

Ravioli in Pecan Butter Sauce

Courtesy of Carole's Creations

Prep Time: 5 minutes

Cooking Time: 12-15 minutes

Serves: 4

CChints: When you are at the supermarket, it's hard to judge how many pecan make up 1/3 cup. Not a problem, whatever you do not need for this recipe can be frozen and brought out when you need them for this recipe again or add as a topping to a salad or a dessert.



18 – 20 ounce fresh or frozen ravioli
(cheese, mushroom or other)
6 tablespoons unsalted butter
1 tsp. minced garlic, fresh or from a jar
2 tablespoons balsamic vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
1/3 cup toasted pecans
1/4 cup grated Parmesan cheese
1 tablespoon fresh oregano, chopped

Spinach mixture
1 teaspoon butter
8 oz. package slice button mushrooms
Salt and pepper to taste
10 oz. bag fresh Spinach leaves

Heat a nonstick skillet of medium heat. Add the pecans to the dry skillet and stir occasionally for 5 minutes. Remove from the heat and chop. Put the pecans in a small dish until needed at the end.

Spinach mixture: Heat 1 teaspoon butter in a nonstick skillet over medium heat. Add the mushrooms and sauté for 6-8 minutes or until they are nearly done. Add the spinach and cook 3-4 more minutes until the spinach is wilted. Remove from the heat and cover until the meal is ready to serve.

Bring a large pot of salted water to a boil over high heat. Add the ravioli and cook 5 minutes, until tender but still firm. You will know they are just about done when they begin to float, stir occasionally during the 5 minutes. Drain ravioli and set aside on a plate.

In your medium size nonstick skillet cook the butter over medium heat, just until it melts. Add the garlic and stir occasionally and in about 1-2 minutes the butter will begin to turn a golden brown. Turn off the heat and let cool about 1 minute. Stir in the vinegar, salt and pepper.

Add the ravioli to the butter sauce and add the pecans. Divide evenly onto 4 plates and top with parmesan cheese and oregano. Add the spinach mixture to the plate and serve.