

# Springtime Ravioli

PREPARATION TIME  
10 minutes

COOKING TIME  
15 minutes

PERFECT PARTNER  
cheesy breadsticks



Half-and-half cream is not only expensive on the food budget, it can also bust the calorie budget. Use canned skim milk thickened with  $\frac{1}{2}$  teaspoon cornstarch and save both money and calories.

## SHOPPING LIST

- cheese ravioli
- green peas
- green beans
- mushrooms
- asparagus
- tomato
- half-and-half
- Parmesan cheese

## ON HAND

- butter
- salt
- pepper

## INGREDIENTS

- 1 (16-ounce) package frozen cheese ravioli
- 1/4 cup unsalted butter or margarine
- 1/2 cup green peas
- 1/2 cup cut green beans
- 1/2 cup sliced mushrooms
- 1/2 cup fresh asparagus spears, chopped
- 1 large tomato, chopped
- 1 cup half-and-half
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 cup grated Parmesan cheese

SERVES **4**

## COOKIN' *Express*

• Fresh ravioli cooks in just a few minutes—even quicker than frozen ravioli. Look for fresh in the refrigerated section of the supermarket.

### Make Ahead

Prepare the vegetables in step 2 up to 4 hours ahead. Refrigerate until ready to prepare the recipe.

### ♦ VARIATION

*Sugar snap peas will add a vibrant green color and a sweet springtime flavor to this dish instead of the green peas.*

**1** Cook ravioli according to package directions; drain. Meanwhile, melt butter in a large skillet over high heat.



**2** Add peas, green beans, mushrooms, asparagus and tomato to skillet; sauté over high heat until tender. Reduce heat.

**3** Add half-and-half, salt and pepper to skillet. Simmer, stirring frequently, until sauce is slightly thickened, about 5 minutes.



**4** Place ravioli in a serving bowl. Pour sauce over pasta. Sprinkle with Parmesan.