

BERTAGNI RAVIOLI

with prosciutto, peas, mozzarella and roasted tomato



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BERTAGNI RAVIOLI

Serves 4

INGREDIENTS

— Available at Mediterranean Foods

- 2 Packets of Bertagni roasted tomato, mozzarella and basil ravioli
- 100g diced prosciutto
- 1 tablespoon of butter
- ½ cup of vegetable stock
- 2 tablespoons of grated Grana
- 200g frozen peas
- clove of garlic

METHOD

1. In a large pan melt the butter at low heat.
2. Squash the garlic clove and fry it gently for 1 minute.
3. Add the prosciutto diced and fry for a couple of minutes.
4. Add the peas and the stock and simmer for further 1 minute.
5. Cook the ravioli in plenty of salted boiling water for 3 minutes.
6. Drain the ravioli and toss them into the sauce.
7. Mix well and serve with some grated Grana Padano on top.

Buon Appetito!

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