



Beet & Chevre Ravioli with Arugula Salad

What You'll Need

Arugula Salad

- 2 Bunches Arugula, washed, dried, and torn
- $\frac{1}{4}$ cup Extra-Virgin Olive Oil
- $\frac{1}{2}$ Lemon, juiced
- Salt and freshly ground Black Pepper

Beet & Chevre Ravioli with Brown Butter Sauce

- 1 Pack Classic Food Beet and Chevre Ravioli
- 8 tablespoons Unsalted Butter
- 1 clove Garlic, crushed and chopped
- $\frac{1}{8}$ teaspoon freshly ground Black Pepper
- $\frac{1}{4}$ teaspoon Salt
- BelGioioso Parmesan Cheese

How to Prepare

Starting with the salad, in a large serving bowl add 2 bunches of the washed, dried, and torn arugula. Drizzle with $\frac{1}{4}$ cup extra-virgin olive oil, the juice of $\frac{1}{2}$ lemon and season with salt and fresh ground black pepper to taste. Use hands or salad tossing tongs to mix well and ensure arugula is well coated. Leave to rest until ready to serve.

To prepare brown butter sauce, melt 8 tablespoons of unsalted Alpenrose butter in a medium saucepan set over low-medium heat. When butter begins to just slightly bubble, add 1 crushed and finely chopped garlic clove. Stir the garlic in the butter for 1 minute. Keep stirring the mixture until the butter has turned a very light brown color and has a rich nutty aroma, this should take an additional 1 to 2 minutes. Season with fresh ground black pepper and salt to taste. Set aside until ready to combine with pasta.

To prepare pasta, bring 4 quarts of well salted water to boil, water should taste salty like the sea. Remove all product from packaging and add pasta to water. To prevent pasta breaking gently lower into boiling water and use a spider or slotted spoon. Cook for 4 to 6 minutes. Drain and ready to mix with brown butter sauce. Sauce should just coat all ravioli—slowly pour sauce over pasta and gently mix. Generously top with BelGioioso Parmesan Cheese and serve.