

# Frozen Ravioli with Lemon, Basil & Peas

*Add Shrimp or Chicken*



- 1 bag of frozen cheese ravioli
- 3 tablespoons of butter
- 3 tablespoons of olive oil
- 1/4 cup of cream
- 1 cup of frozen peas
- 1 lemon, juiced
- fresh basil
- parmesan cheese

In a medium saucepan, bring salted water to a boil. When water is boiling, add ravioli and cook for 4 minutes. Meanwhile, in a saute pan, melt butter and olive oil on low heat. Add juice of lemon, cream and frozen peas. Cook until bubbly, then turn off heat until ravioli is ready to add into the sauce.

Remove ravioli with skimmer or strainer and add directly to lemon butter sauce in the sauté pan without rinsing. Cook ravioli in butter sauce for 2 minutes on low, until heated through. Remove from heat. Add fresh basil and parmesan cheese, then toss together.

If you would like to loosen the sauce a bit, add a couple tablespoons of the pasta water or add more butter or olive oil.