



buttery brussel sprouts and ravioli;

1. (buh-ttr'y bruh-sehl sprowtz and rah-vee-oh-lee) *noun*. Pan glazed brussel sprouts tossed with ravioli in a butter sauce.
2. Produces 2 Servings.
3. Preparation 30 mins.
4. Oven temperature set to --.

Ingredients;

9oz fresh ravioli
 2 cloves garlic
 salt & pepper
 1 Tbsp. oil

1-2 c. brussel sprouts
 5-10 cremini mushrooms*
 3 Tbsp. butter

*optional

Instructions;

1. Bring water to a boil, and add ravioli until they float. Strain and set aside.
2. While cooking pasta, prepare brussel sprouts. Chop base, then slice into thin strips. If using, clean and slice mushrooms.
3. Begin heating pan with olive oil over medium-high heat. Chop garlic and add to the pan. Cook until fragrant/
4. Add sliced brussel sprouts and mushrooms and cook for approx. 10 mins until slightly charred.
5. Add ravioli to the pan, and add butter and toss until melted. Season with salt and pepper and serve hot.