

# **Beef Ravioli with Creamy Mushroom Sauce**



There is always something to be thankful for; today it's this recipe!

## **Ingredients**

625 g packet beef ravioli

300 g bacon rashers, chopped

375 g mushrooms, sliced

300 ml tub Cream for Cooking

## **Method:**

1. Cook the ravioli in a pot of boiling, salted water, until tender, 5 – 6 minutes.
2. Drain the pasta, reserving  $\frac{1}{4}$  cup of the pasta water.
3. Heat a non-stick frying pan over medium-high heat and sauté bacon for 3 minutes.
4. Add the mushrooms and toss to combine.
5. Season with cracked pepper and salt and cook, stirring for 3 – 4 minutes or until mushrooms are nice and tender and the bacon is golden. Please note that as the mushrooms cook, they will release liquid. Cook, until all liquid has evaporated.

6. Add the cream and bring the sauce to a gentle boil.
7. Add the pasta and toss to coat, using the reserved pasta water to reach a desired consistency.
8. Season to taste and serve sprinkled with grated Parmesan cheese and freshly chopped chives.