

# Mushroom, Sage & Prosciutto Four Cheese Ravioli

## Ingredients

4 tbsp mushroom & sage olive oil, divided

8 oz fresh mushrooms, sliced

2 oz Prosciutto, sliced thick & chopped

1 clove fresh garlic, minced

1 tsp fresh sage, chopped

Freshly grated parmesan to taste

20 oz 4 cheese ravioli, cooked to package specifications

## Method

Cook ravioli according to package directions.

Heat 2 tbsp mushroom & sage olive oil in medium sauté pan on medium-high heat. Sauté mushrooms, prosciutto, garlic, and fresh sage in the oil, stirring frequently.

When mushrooms are cooked through, about 8 minutes, add cooked ravioli and remaining 2 tbsp of oil and toss to coat.

Cook 2 minutes, then topped it with fresh grated parmesan.



*Makes:* 2 servings

*Time:* 20 mins