



TABLE & TWINE



FIVE CHEESE
RAVIOLI

Ravioli



Sugar Snap peas & mushrooms



Brown butter sauce



Parmesan



Hazelnuts



STEP 1 Heat a large sauté pan over high heat and add two tablespoons of your preferred cooking oil. Add sugar snap peas and wild mushrooms. Sautee for 2-3 minutes.

STEP 2 Reduce to low heat. Add ravioli to sautee pan. Break ravioli apart if stuck together. Toss with sugar snap peas and mushrooms. Cook for 1-2 minutes or until warm. Add roasted shallot & brown butter sauce and bring to simmer. Simmer for 2-3 minutes, stirring often.

STEP 3 Plate ravioli and top with parmesan and hazelnuts