

Pumpkin Ravioli with Spinach and Gorgonzola Cream

Servings: 6

INGREDIENTS

- 1 T butter
- 1 T flour
- 1 c Chef's Line™ chicken stock
- 1 c heavy cream
- ½ c Gorgonzola, crumbled
- 2 c spinach
- 2 T olive oil
- tt salt and pepper
- 3 pkg Chef's Line™ pumpkin ravioli, cooked
- ¼ c fresh parsley, chopped

PREPARATION

In a medium skillet, combine butter and flour. Cook over low heat for 4-5 minutes. Slowly add chicken stock, a little at a time, until smooth. Slowly add cream a little at a time. Cook for 5 minutes. Add Gorgonzola crumbles and simmer 5 more minutes.

Heat oil and sauté spinach 3-4 minutes. Season with salt and pepper. Plate spinach and ravioli. Cover both with sauce and garnish with chopped parsley.

