

Winter Vegetable Cheese Ravioli with Kale Salsa Verde

4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 25 minutes

Della Casa Pasta Four Cheese Ravioli, kept frozen until immediately before use
Johnson's Backyard Garden Turnips, tops removed (if any), washed and peeled
Kitchen Pride Crimini Mushrooms, washed immediately before use
Agua Dulce Aquaponic Lettuce, root ball removed, washed and dried well
Farmhouse Kitchen Kale Salsa Verde, stirred well before use
Farmhouse Kitchen Meyer Lemon Vinaigrette, shaken or stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Bring 10 cups of water to a boil in a large pot. While water is boiling, chop the mushrooms into approximately 1/8" slices and set aside. Cut the turnips in half and slice them into half moons, as thin as possible. Set aside.

STEP 2 Heat a large saute pan over medium heat. When the pan just reaches the smoking point add 1-2 tbsp. oil and mushrooms slices. Season with salt and pepper to taste. Saute for 3-5 minutes until softened and lightly browned. Add the thinly sliced turnips and stir to combine. Reduce heat to low to keep warm until cooked raviolis are added.

STEP 3 When the water reaches a boil, add 2 tbsp. salt, followed by the frozen ravioli. Gently stir the pasta after adding to the boiling water. Cook the ravioli for 3-4 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. The raviolis will expand in size and float to the surface of the water when ready. If you prefer a softer texture, cook the raviolis for an additional 1-2 minutes. Stir occasionally to prevent the ravioli from sticking as they cook. When the pasta is ready use a ladle or measuring cup to reserve 1/2 cup of the pasta cooking water. Then, drain the ravioli well in a colander and add them to the saute pan with the mushrooms and turnips.

STEP 4 Increase the heat under the saute pan back to medium-low. Add the kale salsa verde to the ravioli and sauteed vegetables. Gently fold the ravioli to coat and distribute the kale salsa verde. The ravioli will absorb some of the kale salsa verde and create a creamier, thicker sauce. If the pan appears dry or the sauce appears too thick, add 1/4 cup of the reserved pasta cooking water at a time to loosen to desired consistency. Remove the pan from the heat. Season with salt and pepper to taste.

STEP 5 Tear the lettuce in to bite sized pieces and place in a bowl. Drizzle with half of the meyer lemon vinaigrette. Toss to combine and season with salt, pepper, and remaining vinaigrette to taste

STEP 6 Add winter vegetables and cheese ravioli to serving plates or bowls. Serve with a side of dressed salad. Enjoy!