

## Mushroom Ravioli with Winter Vegetables & Carrot Butter

**4 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 30 minutes**

Della Casa Pasta Mushroom Ravioli, kept frozen until immediately before use  
Johnson's Backyard Garden carrots, washed, stem end trimmed, peeled (optional)  
Kitchen Pride Crimini Mushrooms, washed immediately before use  
Gundermann Acres Spinach, washed and rinsed well, root end trimmed  
Agua Dulce Aquaponic Lettuce, root ball discarded, washed  
Farmhouse Kitchen Carrot Butter, stirred well before use  
Farmhouse Kitchen Tarragon 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. Chop the carrots on the bias into oval-shaped pieces, as thinly as possible. Alternatively, shave the carrots into ribbons using a vegetable peeler. Set carrots aside. Roughly chop the washed spinach leaves and stems into 1-2" pieces and set aside.

**STEP 2** Heat a large saute pan over medium heat. When the pan is hot, add 1-2 tbsp. oil and the mushrooms slices. Season with salt and pepper to taste. Saute for 3-5 minutes until softened and lightly browned. Add the thinly sliced carrots and saute until crisp tender, about 5 minutes. Add the chopped spinach and season once more with salt and pepper to taste. Cook until just wilted, about 3-4 minutes. 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 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 pan with the sauteed vegetables.

**STEP 4** Increase the heat under the saute pan to medium-low. Add the carrot butter to the ravioli and sauteed vegetables. Gently fold the ravioli to coat and distribute the sauce. The ravioli will absorb some of the sauce and create a creamier, thicker sauce. If the pan appears dry or the sauce appears too thick, add 1-2 tbsp. 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 washed lettuce in pieces and place in a bowl. Drizzle with half of the tarragon vinaigrette. Toss to combine and season with salt, pepper, and remaining vinaigrette to taste.

**STEP 6** Add ravioli and vegetables to serving plates. Serve with a side of dressed salad. Enjoy!