

## Mushroom Ravioli with Cowpea Greens & Carrot Butter

**2 SERVINGS | HANDS ON TIME: 20 | TOTAL TIME: 30**

Della Casa Pasta Mushroom Ravioli, kept frozen until immediately before use  
Farmhouse Kitchen Carrot Butter, room temperature  
Farmhouse Kitchen Tarragon Vinaigrette, shaken or stirred well  
Kitchen Pride Crimini Mushrooms, washed immediately before use  
Fruitful Hill Farm Cowpea Greens, washed and dried well  
Francis & Thatcher Spring Medley Mix or Bella Verdi Butterhead Lettuce, root ball removed, washed and dried well  
Salt and pepper  
Olive oil

**STEP 1** Bring 8 cups of water to a boil in a large pot. While water is boiling, quarter or halve the mushrooms depending on size and set aside. Pick whole cowpea green leaves and chop tender stems into bite size pieces. Set aside. Discard larger, tough stems.

**STEP 2** Heat a large saute pan over medium heat. When the pan is hot, add 1 tbsp. oil and the mushrooms slices. Season with 1/2 tsp. salt and pepper. Saute for 5 minutes until softened and lightly browned. Add cowpea greens and stems. Cook until just wilted, about 1-2 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 and occasionally while cooking to prevent sticking. 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. 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 melt the carrot butter. As you fold, a creamy sauce will develop. If the pan appears dry or the sauce appears too thick, add 1-2 tbsp. of the reserved pasta 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 to a salad bowl. Drizzle with half of the tarragon vinaigrette. Toss to combine and season with salt, pepper, and remaining vinaigrette to taste.

**STEP 6** Serve ravioli and vegetables in carrot butter with a side of dressed salad.

## Mushroom Ravioli with Cowpea Greens & Carrot Butter

**4 SERVINGS | HANDS ON TIME: 20 | TOTAL TIME: 30**

Della Casa Pasta Mushroom Ravioli, kept frozen until immediately before use  
Farmhouse Kitchen Carrot Butter, room temperature  
Farmhouse Kitchen Tarragon Vinaigrette, shaken or stirred well  
Kitchen Pride Crimini Mushrooms, washed immediately before use  
Fruitful Hill Farm Cowpea Greens, washed and dried well  
Francis & Thatcher Spring Medley Mix or Bella Verdi Butterhead Lettuce, root ball removed, washed and dried well  
Salt and pepper  
Olive oil

**STEP 1** Bring 8 cups of water to a boil in a large pot. While water is boiling, quarter or halve the mushrooms depending on size and set aside. Pick whole cowpea green leaves and chop tender stems into bite size pieces. Set aside. Discard larger, tough stems.

**STEP 2** Heat a large saute pan over medium heat. When the pan is hot, add 2 tbsp. oil and the mushrooms slices. Season with 1 tsp. salt and pepper. Saute for 5 minutes until softened and lightly browned. Add cowpea greens and stems. Cook until just wilted, about 1-2 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 and occasionally while cooking to prevent sticking. 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. When the pasta is ready, use a measuring cup to reserve 1 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 melt the carrot butter. As you fold, a creamy sauce will develop. If the pan appears dry or the sauce appears too thick, add 1-2 tbsp. of the reserved pasta water at a time to loosen to desired consistency. Remove the pan from the heat. Season with salt and pepper to taste. (You may need to cook ravioli' in sauce in multiple batches)

**STEP 5** Tear the washed lettuce in to a salad bowl. Drizzle with half of the tarragon vinaigrette. Toss to combine and season with salt, pepper, and remaining vinaigrette to taste.

**STEP 6** Serve ravioli and vegetables in carrot butter with a side of dressed salad.

Enjoy!

**STORAGE TIPS *INGREDIENTS BEST USED WITHIN 5 DAYS***

Mushroom Ravioli - Keep frozen until immediately before cooking. Use within 1 month.

Carrot Butter - Store in the refrigerator. Use within 5 days. (Ingredients: Johnson's Backyard Garden carrot puree, Fruitful Hill Farm roasted rose garlic, Patty's Herbs parsley, Patty's Herbs tarragon, salt, butter)

Tarragon Vinaigrette - Store in the refrigerator. Use within 5 days. (Ingredients: Phoenix Farms onion, white balsamic vinegar, dijon mustard, Patty's Herbs tarragon, canola oil, extra virgin olive oil)

Crimini Mushrooms - Store in the refrigerator in the bag in which they came. Use within 5 days.

Cowpea Greens - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Spring Medley Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

**\*Contains gluten, dairy and, eggs.**

**\*\*Not made with nuts, fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**