

from CHEF PHIL'S KITCHEN

Braised Beef Ravioli

For Ravioli

- 12 oz. of your favorite store bought Beef Ravioli
- 4 Tbsp. Butter, unsalted
- 1 Roasted Sweet Potato (*see below*)
- 14 Sage Leaves
- 4 oz. Chicken Stock
- 2 Tbsp. White Wine Vinegar
- 2 oz. Heavy Cream
- 2 Tbsp. Butter, unsalted
- Salt and Pepper to taste
- Parmigiano-Reggiano, grated for garnish
- Parsley, chopped for garnish

Cook Ravioli in boiling water according to package directions. In a large sauté pan, gently heat 4 tablespoons of Butter until it begins to brown. Add Roasted Sweet Potatoes and Sage and heat through. Add Chicken Stock, Vinegar and Heavy Cream. Bring to a simmer and reduce to sauce consistency. Add 2 tablespoons Butter, stirring continuously until melted. Season with Salt and Pepper. Drain cooked Ravioli and then add to sauté pan and cook 20 seconds. Divide Ravioli onto serving plates and top with remaining sauce. Garnish with grated Parmigiano-Reggiano and chopped Parsley.

For Sweet Potato

- 1 Sweet Potato, diced
- 1 Tbsp. Extra Virgin Olive Oil
- Salt and Pepper

In a roasting dish or pan, mix diced Sweet Potato with Olive Oil to coat. Add Salt and Pepper to taste. Place in a 350 degree oven for 35 minutes and cook until slight browning occurs.

Serves 2

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