



Boggiatto® Brussels Sprouts with Cheese Ravioli

Yield: 8 Servings

INGREDIENTS

- 2** pounds fresh Boggiatto® Brussels sprouts
- 2 pounds fresh cheese ravioli
- 12 slices bacon
- 1/4 cup olive oil
- 1/3 cup pecans, coarsely chopped
- 1/2 cup white wine vinegar
- 1/4 pound unsalted butter
- 1/2 cup shredded Parmesan cheese
- kosher salt and freshly ground black pepper

METHOD

1. Wash the Brussels sprouts and peel off any brown leaves. Slice with the mandolin on a fine setting and discard the stems.
2. Bring a large pot of water to a boil.
3. At the same time, heat a large skillet over medium heat. Add bacon and cook until crisp (approximately 6-8 minutes), reserving half of the bacon fat in skillet. Cool bacon and break into pieces.

4. Add olive oil to the bacon fat and heat. Add the pecans and cook over medium heat, stirring frequently until lightly toasted, approximately 3 minutes.
5. Add the sliced Brussels sprouts and cook over high heat, tossing occasionally, until tender but not overcooked.
6. Stir in vinegar, add bacon, and toss to combine; salt and pepper to taste.
7. Cook the ravioli in the boiling water and drain. Add a bit of olive oil so the ravioli don't stick together.
8. At the same time, melt the butter in a small skillet and cook until brown and foamy. Don't let it burn.
9. Serve the Brussels sprouts over the ravioli and top with brown butter and Parmesan cheese and serve.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's Comment: *"Almost everything's better with bacon and pasta. It's a perfect complement to Boggiatto® Brussels sprouts. Add some nuts for texture and everyone will become Brussels sprouts lovers."*



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