SHRIMP AND GARLIC RAVIOLI WITH SCAMPI COMPOUND BUTTER

Ravioli
• 1 package of Shrimp and Garlic Seviroli® Ravioli
• Chopped parsley, for garnishing

Scampi Compound Butter
• 1 stick of Unsalted butter
• 2 tbsp. Minced garlic
• 1/2 a Lemon
• Companions® parchment paper

1. Add 2 tbsp. of minced garlic, 1 stick of unsalted butter to a mixing bowl, and squeeze the halved lemon juice into the bowl, make sure to be mindful of seeds.
2. Mix all ingredients together well.
3. Grab one sheet of Companions® parchment paper and lay flat. Add your butter mix from the bowl then proceed to form and shape your butter mix into a log. Roll the butter in the parchment paper and twist the ends together to secure. Set aside in the fridge to harden.
4. Prepare 1 package of Shrimp and Garlic Seviroli® Ravioli according to package directions.
5. Remove your compound butter from the fridge and slice to your desired width, then add a few slices to a pan over medium heat, make sure to reserve 1-2 slices for garnish.
6. Drain and transfer Ravioli, and add to the pan with butter. If pre-making, drain and transfer into a serving tray, and mix ravioli with a bit of olive oil to keep them from sticking together.
7. Plate the ravioli and garnish with the scampi compound butter and chopped parsley.

ADDITIONAL INFORMATION

Course	Dinner
Cuisine	Chef Dana, Italian
Category	Pasta, Seafood