

## SHRIMP AND GARLIC RAVIOLI WITH SCAMPI COMPOUND BUTTER

### Ravioli

- 1 package of Shrimp and Garlic Sevioli® 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 Sevioli® 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	<a href="#">Dinner</a>
Cuisine	<a href="#">Chef Dana</a> , <a href="#">Italian</a>
Category	<a href="#">Pasta</a> , <a href="#">Seafood</a>