

SIGNATURE RESERVE BEEF BRAISED LARGE ROUND RAVIOLI WITH BACON AND BLUE CHEESE COMPOUND BUTTER

Ravioli

- 1 package of Signature Reserve Beef Braised Large Round Sevioli® Ravioli
- Chopped parsley, for garnishing

Bacon and Blue Cheese Compound Butter

- 1 stick of Unsalted butter
- 1/4 cup Smithfield® bacon
- 1/4 cup Blue Cheese crumbles
- Companions® parchment paper

1. Add 1/4 cup of crispy chopped Smithfield® bacon, 1/4 cup of blue cheese, and 1 stick of unsalted butter to a mixing bowl.
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 Signature Reserve Beef Braised Large Round 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 bacon and blue cheese compound butter and chopped parsley.

ADDITIONAL INFORMATION

Course	Dinner
Cuisine	Chef Dana, Italian
Category	Pasta