

Pizza Ravioli with Garlic White Sauce

Recipe By Victoria Dwek



Cooking and Prep:  20
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Serves:  4

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine

Days

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Cuisines: Italian

Want to serve a restaurant-quality pasta dish at a dairy Shavuot meal? Not everything needs to be prepared in advance, and that includes the dishes that take five minutes to prep and serve (just don't tell anyone). Once you have the ravioli in your freezer, you don't need anything else since the sauce uses staple ingredients (no heavy cream!); it can be prepared in a pinch any time at all.

Ingredients (6)

Ravioli

1 (13-ounce) bag New York Pasta Pizza Ravioli (spinach and mushroom ravioli also work well)

Garlic White Sauce

3 tablespoons butter

- 1 garlic clove, crushed or 1 cube Gefen Frozen Garlic
 - 3 tablespoons flour
 - 2 cups milk
 - pinch of salt
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Start Cooking

Prepare the Ravioli

1. Prepare ravioli according to package instructions.
2. While pasta is boiling, prepare the sauce. In a skillet or saucepan, melt butter. Lower heat, add garlic, cook for a few seconds, then whisk in flour.
3. Raise heat to medium and slowly whisk in milk. Cook, whisking frequently, until mixture thickens and has a creamy consistency.

Tip:

Dress It Up! I like to add frozen herb cubes to the white sauce, especially lots of basil.

Variation:

- Restaurant Secret! Want to serve the same crispy ravioli appetizer you enjoy at restaurants? Rather than boiling the ravioli, bread it (using a standard flour, egg, bread-crumbs procedure) and fry fresh. Serve alongside freshly made garlic white sauce (you can add some cream cheese so it stays creamy) or warm marinara.
- Want to make this in advance and serve as a weeknight dinner? Place marinara sauce on the bottom of a baking dish. Layer the boiled ravioli in a scalloped style. Top with white sauce. When ready to serve, warm until white sauce is toasted on top.