

# Cheese Ravioli Alfredo with Pears & Thyme



2-3 servings

## Ingredients:

one 10-ounce package Giovanni Rana 4 Cheese Ravioli

one 10 ounce package Giovanni Rana Alfredo Sauce

3 tablespoons butter

2 pears, peeled, cored, and thinly sliced

2 whole sprigs fresh thyme

freshly shaved Pecorino Romano cheese to taste

freshly ground black pepper to taste

## Directions:

- Heat the butter in a large skillet over medium heat. Sauté the pears and thyme until tender and lightly golden, 7 – 8 minutes. Remove the thyme, add the Alfredo and heat through.
- In the meantime, cook the ravioli according to package instructions and drain, reserving ½ cup of the cooking water.
- Add the ravioli to skillet and toss gently to incorporate, adding cooking water to the pan a little at a time as needed to achieve a sauce-like consistency.
- Plate the ravioli and top with Pecorino Romano and a turn of freshly ground black pepper.

This and other great recipes can be found at [www.giovanniranausa.com](http://www.giovanniranausa.com)