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## *Ravioli with Sauteed Snap peas and Asparagus*

Serves 4

### *Ingredients:*

1(8oz) package of fresh ravioli - (the author used Trader Joe's goat cheese and sun dried tomato ravioli)  
½lb asparagus - snap off the tough ends, chop into thirds or smaller.  
½lb snap peas, trimmed  
juice of ½ lemon  
2 TBSP butter  
2 TBSP parsley, minced  
6 twists of fresh ground pepper  
2 TBSP grated parmesan plus some to serve at the table.

### *Preparation:*

1. Bring a large pot of water to a boil. While waiting for the water to boil, prepare ingredients.
2. In a large saucepan, melt 2 tablespoons of butter over medium heat until frothy. Add chopped asparagus and snap peas, stir slightly to coat with butter. Cover the pan with a lid. The vegetables should be slightly damp when adding them to the pan. The pan should only be on medium heat so you won't burn the butter or the veggies. Cook for 4 to 5 minutes.
3. Meanwhile, add ravioli to boiling water and cook as per the package instructions. Drain when done and remove to a serving bowl.
4. When asparagus and snap peas are done, remove with a slotted spoon to the serving bowl with the ravioli.
5. Add lemon juice and 6 twists of black pepper to the hot pan with the remaining browned butter and stir for 30 seconds. Pour the butter lemon sauce over the dish. There will not be a lot of sauce - you just want enough to lightly coat the ravioli.
6. Add parsley, and 2 tablespoons parmesan cheese. Toss gently to combine.



**Food Fairy Note:** This recipe serves 4 as a pasta course, or side dish.

Adapted from Geraldine's *Ravioli with Sauteed Walnuts and Asparagus*

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