



Mushroom Ravioli in a Marsala Cream Sauce

Prep time: 10 min | Cook time: 20 min | Total Time: 30 min | Servings: 2-3

Ingredients

- 1 large shallot, thinly sliced
- 8 oz package of baby bella mushrooms, sliced (I buy the pre-sliced package)
- 1/2 Tbsp fresh thyme leaves, removed from the stem
- 8-10 oz package of fresh mushroom ravioli
- 1/2 cup Marsala wine
- 1 cup low sodium chicken or vegetable stock
- 2 Tbsp unsalted butter
- 1 Tbsp flour
- 2 Tbsp-1/4 cup heavy cream (optional)
- salt and pepper to taste
- optional garnishes: a sprinkle of fresh thyme leaves and grated Parmesan cheese

Directions

1. Slice the shallot and mushrooms (if needed) and remove thyme leaves from stems.
2. In a large sauté pan with a lid, melt 2 Tbsp of unsalted butter over medium heat. Add the sliced shallot, mushrooms and thyme and stir then spread the mushrooms out in the pan. Cook undisturbed for a couple of minutes until the mushrooms start to get brown edges. Then stir again, cooking about 5 minutes total.
3. Sprinkle in 1 Tbsp of flour and stir to until the flour is no longer visible.
4. Add 1/2 cup of Marsala wine to deglaze the pan. Stir as it simmers and scrape up any browned bits from the pan.
5. Stir in 1 cup of low sodium chicken or vegetable stock and bring up to a gentle boil.
6. Add the ravioli to the pan in a single layer. Cover, reduce the heat and allow to simmer gently for 5 minutes. I take a peek occasionally to make sure it stays at a simmer rather than full a boil.
7. Uncover and gently stir, flipping over each ravioli and simmering uncovered for about another 5 minutes or until ravioli is al dente and the sauce has reduced and thickened a bit.



8. Stir in 2 Tbsp to 1/4 cup of heavy cream (optional) and allow to simmer a few more minutes before serving. Add salt and pepper to taste. Since the ravioli are salty enough for my taste, I usually don't add any salt to the sauce, but it is optional.

9. Plate the ravioli and spoon the mushroom sauce on top. Garnish with a sprinkle of fresh thyme leaves and grated Parmesan cheese (optional). Enjoy!