



RAVIOLI WITH SUN-DRIED TOMATOES AND BROWN BUTTER WALNUTS

Serves 4

1 package (16 oz.) mozzarella and herb
double-stuffed ravioli

4 oz. butter

2 tsp. Italian salad dressing mix

¼ cup walnut pieces

⅓ cup sun-dried tomatoes, oil-packed, julienned

Salt

1. Bring a large pot of salted water to a boil. Add ravioli and cook to al dente, about 8 to 9 minutes.
2. Meanwhile, melt butter in a small saucepan over medium to high heat. Cook butter until golden brown and bubbling. Add Italian dressing mix, walnut pieces and sun-dried tomatoes and heat through.
3. Use a colander to drain ravioli and toss ravioli with sauce.

Semi-Homemade Cooking 3 by Sandra Lee, Meredith Books.

✓ **Crunchy and creamy at the same time, this ravioli dish will please kids and adults alike.**