



Creamy Lobster Ravioli

★★★★★

This Creamy Lobster Ravioli is made with garlic, Parmesan cheese, white wine, and cream. You'll love how flavorful and rich this elegant pasta dish tastes.

Course Main Course
Cuisine Italian

Keyword lobster ravioli
Prep Time 10 minutes
Cook Time 15 minutes
Servings 6
Calories 362kcal
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Ingredients

- 18 oz lobster ravioli
- 1 Tbsp [olive oil](#)
- 1 Tbsp unsalted butter
- 3 cloves garlic
- 1/2 cup white wine
- 1 1/2 cup heavy cream
- 1/3 cup Parmesan cheese (grated)
- 1/2 tsp [salt](#)
- 1/8 tsp [Black Pepper](#)
- 1 cup fresh spinach

I like both Costco and Trader Joe's Lobster Ravioli for this recipe. Under cook the ravioli so it doesn't get too soft. I use less garlic, add a 1/2 cup of Dry Vermouth, add at least 1/8 cup of sun dried tomatoes (homemade in season). This recipe is super easy to make. Sometimes I just add the cheese to the top before serving instead of mixing it right into the sauce. The recipe is very forgiving/adaptable.

Instructions

Sautee garlic

1. In a [frying pan](#) sauté the minced garlic with the butter and olive oil over medium heat for a few minutes.

Make the sauce

1. Turn the heat up to high and add the white wine. Let it cook out for about a minute or two.
2. Then add the heavy cream and let it come to a simmer.
3. Now add the spinach, salt, and pepper. Stir the spinach until it is wilted (about 3 minutes). Then let the sauce come to a simmer once more.
4. Meanwhile, cook the lobster ravioli in a pot of salted water. Make sure there is a good amount of salt. This will give it more flavor.

Add ravioli ad Parmesan to the sauce

1. Remove the pan from the heat and add the grated Parmesan cheese along with the cooked lobster ravioli.
2. Stir until the cheese is melted. Serve hot.

Notes

What should I serve it with?

- [Focaccia Bread](#)
- [Easy Antipasto Salad](#)
- [Spinach Salad](#)
- [Rustic Bread](#)

Can I make the sauce in advance?

Yes, you can. Just make the cream sauce ahead of time and allow it to cool. Then store it in the refrigerator in an airtight container until you are ready to use it. Reheat the sauce on the stove and whisk it over medium-high heat until it is at the right consistency. Then add your cooked ravioli to the cream sauce and serve.

Nutrition

Calories: 362kcal | Carbohydrates: 36g | Protein: 15g | Fat: 16g | Saturated Fat: 6g | Cholesterol: 55mg | Sodium: 816mg | Potassium: 48mg | Fiber: 3g | Sugar: 2g | Vitamin A: 571IU | Vitamin C: 2mg | Calcium: 94mg | Iron: 9mg