



Ravioli with Snap Peas & Mushrooms

🕒 Total Time Prep/Total Time: 30 Min.

Yield 8 Servings



✔ Test Kitchen Approved

Topped with the toasty texture and flavor of hazelnuts, this pasta makes an easy, earthy weeknight dinner. I serve it with an herb and lettuce salad and white wine. —

Charlene Chambers, Ormond Beach, Florida

Ingredients

- 1 package (20 ounces) refrigerated cheese ravioli
- 1 pound fresh sugar snap peas, trimmed
- 1 tablespoon butter
- 1/2 pound sliced fresh mushrooms
- 3 shallots, finely chopped
- 2 garlic cloves, minced
- 2 cups fat-free evaporated milk
- 8 fresh sage leaves, thinly sliced or 2 teaspoons rubbed sage
- 1 teaspoon grated lemon zest

- 1 teaspoon lemon-pepper seasoning
- 1/4 teaspoon white pepper
- 1/4 cup shredded Parmesan cheese
- 1/4 cup hazelnuts, coarsely chopped and toasted

Directions

- 1** In a large saucepan, cook ravioli according to package directions, adding snap peas during the last 3 minutes of cooking; drain.
- 2** Meanwhile, in a large skillet, heat butter over medium-high heat. Add mushrooms, shallots and garlic; cook and stir until mushrooms are tender. Stir in milk, sage, lemon zest, lemon pepper and white pepper; bring to a boil. Reduce heat; simmer, uncovered, until sauce is slightly thickened, about 2 minutes.
- 3** Add ravioli and snap peas to sauce; heat through. Sprinkle with cheese and hazelnuts.

Nutrition Facts

1 cup: 347 calories, 11g fat (5g saturated fat), 36mg cholesterol, 470mg sodium, 44g carbohydrate (11g sugars, 4g fiber), 20g protein. **Diabetic Exchanges:** 2-1/2 starch, 1 medium-fat meat, 1 vegetable, 1 fat.

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RECIPE CREATOR

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