

# CopyCat Olive Garden Ravioli Carbonara

## Ingredients

2 cups cheese ravioli  
2 tablespoons butter  
2 garlic cloves minced  
1 cup cream  
1 cup Parmesan cheese  
 $\frac{1}{2}$  cup Mozzarella cheese  
2 tablespoons milk  
Salt and pepper  
 $\frac{1}{4}$  cup bacon bits  
 $\frac{1}{4}$  cup Parmesan cheese shredded  
Fresh parsley

## Directions

Make the ravioli according to the package directions. Reserve.

In a non-stick skillet, melt the butter and add the garlic cloves. Cook for a couple of minutes, or until fragrant.

Add the cream, cheese, and milk. Mix well and cook for a few minutes, or until creamy. Season with salt and pepper.

Add the ravioli to the pan and mix well.

Serve with bacon bits, shredded Parmesan cheese, and parsley.