

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.