

CopyCat Olive Garden Ravioli di Portobello Copycat

Ingredients

18 oz mushroom ravioli
4 tbsp butter
2 cloves garlic (crushed)
2 tbsp sun-dried tomato paste
1/2 cup chicken broth
1 cup heavy cream
2 tbsp flour
1/3 cup Parmesan cheese
1/4 cup Fontina cheese
1 tomato (diced)
1 tsp dried parsley

Directions

Cook ravioli to package instructions. Rinse with cold water and toss in 2 Tbsp of oil. Set aside.

In a saucepan, melt butter. Add garlic and sauté until fragrant (1 min.) Stir in the flour and stir until light brown. Add in the tomato paste and mix thoroughly.

Slowly add in the broth and cream. Stir in the cheeses and mix until melted.

Ladle over cooked ravioli and top with dried parsley and diced tomatoes before serving.