

## Ravioli with green peas



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## Ravioli with green peas in butter with courgette and sage

### Quantity:

1 packet of

100 g

200 g

6

for garnish

### Ingredients:

ravioli with green peas  
by Laura & Lui (300 g)

butter

courgette (green)

sage leaves

mint leaves

### Preparation instructions:

Boil 3 l of water. Add salt (15 g salt per litre). Drop the frozen ravioli into boiling water and cook for approx. 5-6 minutes until the water starts boiling again.

Cut the courgette into 5 cm long strips. Heat the butter in a pan and fry the courgettes al dente, then toss in the sage leaves. Add the cooked ravioli and mix with the courgettes. Place on a plate and garnish with fresh mint.

**Buon appetito!**