

Ravioli with lentils and mushrooms



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Ravioli with lentils and mushrooms with light parsley pesto and nuts

Quantity:

1 packet of
2-3 bunches of
handful of
3
half a cup of
4 tbsp
to taste

Ingredients:

ravioli with lentils and mushrooms
by Laura & Lui (250 g)
parsley
walnuts or almond flakes
garlic cloves
olive oil
grated Parmesan cheese
salt and pepper

Preparation instructions:

Boil 2.5 litres 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 is boiling again.

Prepare the parsley pesto: wash the parsley and break off the leaves. Peel the garlic. Put the parsley leaves and garlic into the blender along with the Parmesan cheese. Add salt, pepper and then pour in the olive oil. Blend.

In a saucepan, heat the olive oil and toss in the chopped walnuts. Place the cooked ravioli on top of the pesto, then sprinkle with toasted walnuts (or almond flakes), fresh parsley and grated Parmesan.

Buon appetito!