

## Mushroom Ravioli with Veggie Bacon Cheese Sauce

February 2016 – 3 Servings

### INGREDIENTS:

9 mushroom ravioli (I buy the fresh pasta in the dairy section. You can buy any kind of stuffed ravioli.)  
3 mini orange peppers, julienned  
½ pint cherry tomatoes, halved  
½ C thawed frozen corn (do not cook)  
1 t fresh rosemary chopped finely  
¾ C grated Mozzarella cheese  
6 slices of bacon, cooked  
1 T sunflower oil  
Dash of liquid smoke  
1/3 C heavy cream  
¼ C chicken stock  
Salt and pepper  
Handful of fresh, flat leaf parsley to garnish



### METHOD:

Cook bacon. Drain, cool, and rough chop. Set aside. Bring a large pot of water to boil and cook the ravioli until done, about 4 minutes. They will float to the top when done. You can test by cutting an edge to see if it is soft. Drain. Set three ravioli in each of three large pasta bowls.

Wipe out the saucepan that you cooked the bacon in, but don't get rid of the little pieces of flavor at the bottom. Heat it again, add oil, then add the tomatoes, peppers, and corn, with a little of the salt. Sauté for about 4 minutes until the peppers are soft. Add the stock and the liquid smoke, and lower heat. Cook for about 2 minutes. Now add the heavy cream, and the cheese (you can do more cheese if you like!), stir, add the bacon and combine.

Cover the ravioli with the cheese sauce, garnish with parsley, and serve.

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