



Mushroom Ravioli in a Creamy Marsala Wine Sauce

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

My attempt to mimic the mushroom ravioli dish at a particular chain restaurant Top with fresh parsley or basil

Ingredients

- 1 tablespoon olive oil - 3 cups sliced fresh mushrooms - 1/2 cup diced onion - 1/2 cup Marsala wine - 1 clove minced garlic - salt and ground black pepper to taste - 1 1/2 cups heavy cream - 1 (16 ounce) package mushroom ravioli - 1 tablespoon freshly chopped Italian parsley
- or to taste

Instructions

1. Heat oil in a large skillet over medium heat. Add mushrooms and onion and saute until tender
2. 5 to 7 minutes. Add Marsala wine and garlic; bring to a boil. Boil for 5 to 6 minutes
3. adding salt and pepper to taste. Stir in cream and simmer until thickened and heated through
4. about 5 minutes. While the sauce is cooking
5. fill a large pot with about 4 quarts water. Set the burner to high and bring to a boil. Add ravioli to the boiling water. Cook until they float to the top of the water
6. 6 to 8 minutes
7. or according to package directions. Drain. Pour a generous amount of sauce over hot ravioli and top with fresh parsley.