



Crab & Lobster Ravioli with Cream Sauce

- 1 Package Rising Moon Crab & Lobster Ravioli
- 2 Tablespoons Onion, finely chopped
- 2 Cloves Garlic, minced
- 1 Tablespoon Butter
- 1 Tablespoon All-Purpose Flour
- ½ teaspoon Salt
- ⅛ teaspoon Black Pepper
- 1 ¼ Cups Whipping Cream
- ½ Cup Dry White Wine
- ½ Cup Pecorino Romano, shredded
- 2 Tablespoons Parsley, chopped
- 2 Tablespoons Basil, chopped

Instructions

1. Prepare ravioli according to directions on package.
2. In a medium saucepan, cook onion and garlic in hot butter over medium heat for 3-4 minutes, or until softened, stirring occasionally.
3. Stir in flour, salt, and pepper.
4. Add cream and wine together.
5. Cook and stir until thickened and bubbly.
6. Add cheese.
7. Cook and stir for 1 more minute.
8. Stir in parsley and basil.
9. Toss cooked pasta in sauce.
10. Plate individually and serve with shredded cheese and chopped parsley and basil.
11. Enjoy!