Easy Peas-y Alfredo with GF Ravioli
& Melted Parmesan

This version of the recipe is customized with gluten-free cheese ravioli.

⏱ 20-30min 🍴 2 Servings
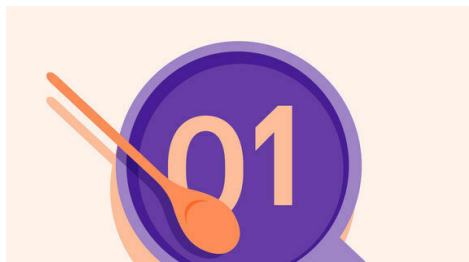
1. Prep ingredients

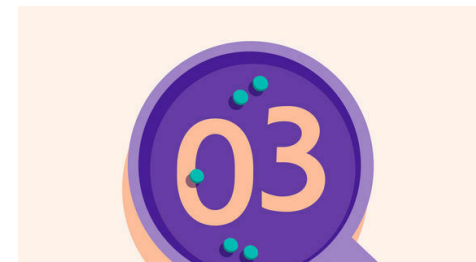Preheat broiler with a rack in the top position. Bring a large saucepan of **salted water** to a boil.

Finely grate **all of the Parmesan**, if necessary.
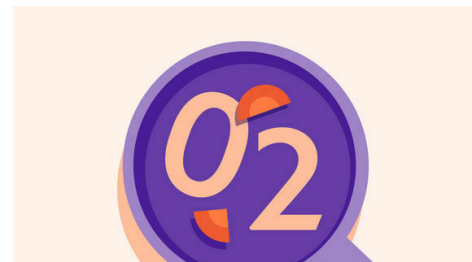
2. Make Alfredo sauce

In a liquid measuring cup, whisk to combine **mascarpone, ½ teaspoon granulated garlic, ½ cup water, 2 teaspoons flour**, and **a generous pinch each of salt and pepper** (it's okay if mixture is lumpy).

3. Cook ravioli

Add **ravioli** to saucepan with boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Drain ravioli and return to saucepan.
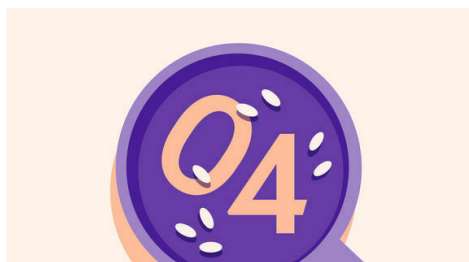
4. Add Alfredo sauce & peas

Stir **Alfredo sauce** and **peas** into saucepan with **ravioli**. Add **half of the Parmesan** (in large pinches to avoid clumping), stirring to incorporate. Bring to a simmer and cook, stirring occasionally, until sauce is slightly thickened, 1–2 minutes. Remove skillet from heat and season to taste with **salt** and **pepper**.
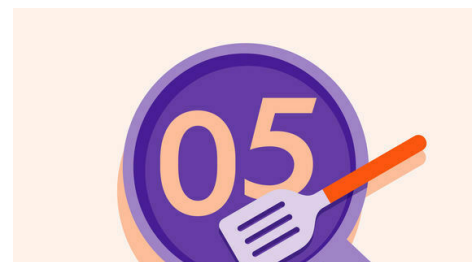
5. Broil & serve

Sprinkle **remaining Parmesan** over top of **ravioli**. Broil on top oven rack until golden brown, 1–2 minutes (watch closely as broilers vary). Enjoy!
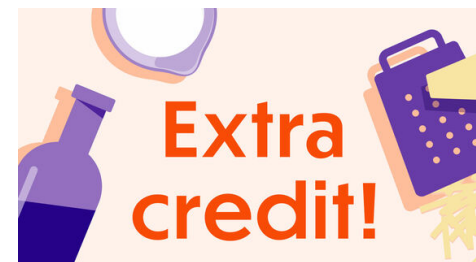
6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.