

**EXTENSION FAMILY AND CONSUMER SCIENCES PROGRAM
BRADFORD COUNTY COOPERATIVE EXTENSION SERVICE
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Ravioli with Artichoke, Brussels and Sausage

INGREDIENTS

1½ lbs frozen cheese ravioli(Or use ravioli made from scratch)
2 tablespoons olive oil
¾ lb Italian sausage, casings removed
½ cup Artichoke (canned)
12 oz Brussels sprouts, trimmed and thinly sliced
salt and pepper
¾ cup chicken or vegetable broth
⅓cup grated Parmesan cheese

DIRECTIONS

Bring a large pot of salted water to a boil. Add the ravioli and cook according to the package directions. Drain and reserve.

Meanwhile, in a large skillet, heat the olive oil. Add the sausage and cook, breaking it up as it cooks, until browned and cooked through, 6 to 7 minutes.

Add the Brussels sprouts and season with salt and pepper. Cook for 3 to 4 minutes. Add the chicken broth, bring to a simmer, and cook an additional minute or two. Add the reserved ravioli and stir to combine.

Serve topped with the Parmesan cheese and additional freshly cracked black pepper.