



Creamy Cajun Sausage Ravioli



Ingredients:

- 1 lb. Spicy Italian sausage
- 1 TBLS Olive Oil
- ½ Red bell pepper, diced
- ½ Green bell pepper, diced
- ½ Large red onion, diced
- 2-3 Garlic cloves, minced
- 1 TBLS Garlic Blend (e.g., Mrs. Dash Ultimate Garlic Blend)
- 1 tsp Cajun seasoning
- ½ tsp Red pepper flakes
- ¼ tsp Nutmeg
- ¼ Cup beef or chicken broth
- 1 Cup heavy cream
- ¾ - 1 Cup freshly grated parmesan
- 25 oz Frozen cheese ravioli
- ¼ Cup reserved pasta water

Method:

1. Heat olive oil in a skillet over medium heat. Add sausage, red and green bell peppers, onion, and garlic. Cook until the sausage is browned and vegetables are softened. Drain.
2. Stir in the garlic blend, Cajun seasoning, and red pepper flakes. Cook for an additional minute until fragrant.
3. Pour in the beef or chicken broth and heavy cream. Stir until well combined and bring the mixture to a gentle simmer.
4. Gradually stir in the freshly grated Parmesan cheese. Mix until the cheese is fully melted and the sauce becomes creamy.
5. Cook the frozen cheese ravioli according to package directions. Reserve ¼ cup of the pasta cooking water.
6. Add the cooked ravioli and reserved pasta water to the skillet. Gently toss to coat the ravioli in the sauce.
7. Reduce heat to low and let the dish simmer for 10–15 minutes until the sauce thickens. Taste, adjust seasoning if necessary, and serve hot.

Tip: For best results, cook the sauce a day in advance to allow flavors to develop.