

 4 servings

 10 mins prep

 20 mins cooking





One Pan Creamy Chicken Ravioli

INGREDIENTS

500g chicken mince
120g short cut bacon, chopped
2 cloves garlic
½ cup white wine
375g pkt spinach cheese ravioli
375mls (1 ½ cups) chicken stock
300ml thickened cream
120g pkt baby spinach leaves
½ cup grated parmesan cheese
3 shallots, thinly sliced
Parmesan cheese to serve

DIRECTIONS

1. Heat fry pan over high heat. Add bacon and garlic. Cook for 5 mins until bacon golden brown. Add chicken mince, break up lumps and cook for 5 mins
2. Add white wine, simmer for 2 mins. Add ravioli, chicken stock and cream. Simmer for 8 mins, then stir until thickened and ravioli are tender. Stir in baby spinach and parmesan cheese.
3. Serve topped with shallots and further parmesan

NOTES