

Chicken Ravioli with Roasted Garlic Cream Sauce

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Ingredients

1 batch of pasta dough, rolled into sheets (see other recipe), or 16 oz. of wonton wrappers

Filling:

1 bone-in chicken breast, roasted

½ t dried thyme

1 C ricotta cheese

3 cloves of roasted garlic

1 scallion, chopped fine

1 egg, beaten & divided

Salt & pepper

Sauce:

3 shallots, minced

2 T butter

2 T olive oil

Pinch of red pepper flakes

1 C white wine

1 head, roasted garlic, mashed

1 C cream

½ C grated parmesan cheese

2 C arugula

1/8 t nutmeg

1 t dried thyme

Salt & pepper

Remove roasted chicken from the bone and shred into small pieces. Place into a medium-sized bowl. Add the thyme, ricotta, roasted garlic cloves, scallion, and ½ of the beaten egg mixture. Salt & pepper to taste.

Drop by teaspoon-full onto the pasta dough. Brush pasta edges with remaining egg wash and seal tightly. Place the filled ravioli onto a baking sheet lined with a kitchen towel and dusted with flour. Cover with a second kitchen towel and place in fridge until ready to cook.

Bring a large pot of salted water to the boil.

To make the sauce: in a very large skillet, sweat shallots in butter and oil over medium heat until translucent. Add red pepper flakes and wine. Cook until wine is reduced by 50%. Add mashed garlic, cream, nutmeg, thyme, and parmesan cheese. Salt & pepper to taste. Reduce to low heat and stir occasionally until ravioli is cooked.

Reduce pasta water to a simmer and add ravioli – in batches if necessary, so you don't crowd the pan. Cook ravioli until they float, which should only be 3-4 minutes. As the ravioli become ready, drain and transfer them to the skillet with the sauce and toss gently.

Once all the ravioli is in the sauce, add arugula. Turn off the heat, and gently fold the wilting arugula into the ravioli and sauce.

Garnish with a little more parmesan cheese, if desired.

Serves 4.