



## Shrimp and Lobster Ravioli over Roasted Garlic Tomato Cream

Recipe Source:  
Sysco Culinary Team

QTY	UNIT	Description	SUPC
5	Each	Rana Shrimp and Lobster Ravioli	3574681
1	Each	Shallot thinly sliced	1821529
1/3	Cup	Heavy Cream	4828802
2	TBSP	Roasted Garlic Tomato Pesto	4588455
1/2	Oz.	Asiago Cheese shredded	8449886
1	Tsp	Micro Greens	9075235

### Preparation Directions:

1. Heat the ravioli in simmering water
2. Combine the cream and pesto and warm
3. Fry the thinly sliced shallots

### Presentation Directions:

1. Spoon the sauce onto the serving plate
2. Evenly place the ravioli on top of the sauce
3. Top each ravioli with fried shallots and micro greens
4. Sprinkle with the Asiago and serve