

CHERRY TOMATOES W/PROSCIUTTO & TARRAGON SAUCE W/ GOAT CHEESE & ROASTED ASPARAGUS RAVIOLI

INGREDIENTS

- o ½ cup Cherry Tomatoes
- o 3 Prosciutto Slices fine cut into strips
- o 1 tablespoon
- o Shallots or 3 small garlic clove smashed
- o ½ cup of Asparagus
- o 2 tablespoon of Olive Oil
- o 1teaspoon of Goat Cheese
- o ½ tablespoon of Tarragon chopped
- o Black pepper & Salt to taste
- o Optional - A pinch of lemon zest

PREPARATION

1. Heat olive oil for two minutes and add the shallots (or garlic), cherry tomatoes and prosciutto
2. Stir for about 3-4 minutes or until tomatoes are tender
3. Add asparagus, goat cheese and stir
4. Blend in the lemon zest, (optional)
5. Season with pepper and salt to taste
6. Place the cooked ravioli in the pan and let it combine with the sauce
7. Garnish with tarragon