

PRSRT STD U.S. POSTAGE PAID BALLWIN, MO PERMIT NO. 81

GORGONZOLA AGNOLOTTI WITH CARAMALIZED PEARS, WALNUTS, AND BROWN BUTTER

INGREDIENTS (4 servings):

2 lbs Gorgonzola Agnolotti - #40201

1/2 cup butter

2 pears, sliced

3 garlic cloves, minced

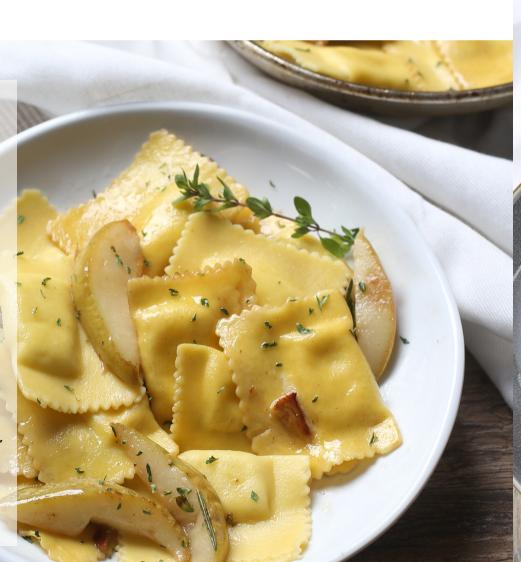
½ cup walnuts

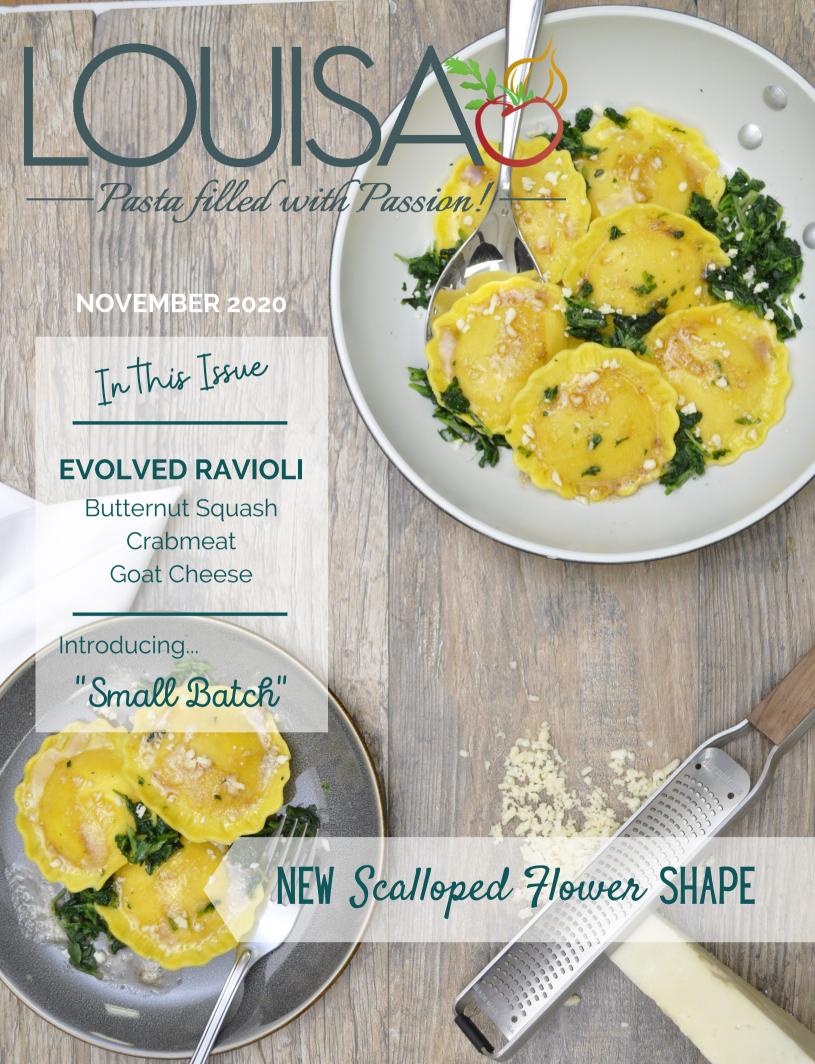
1 Tbsp. fresh thyme

2 Tbsp. fresh parsley, chopped

DIRECTIONS:

Melt butter in large skillet over medium heat.
Add pear slices and sauté until almost brown and softened, about 3-4 minutes. Add in garlic, walnuts, and herbs. Sauté for another 3 minutes. Toss agnolotti in skillet to combine.
Serve immediately. Garnish with salt, pepper, and remaining herbs.





Butternut Squa<mark>sh</mark> Ravioli

NEW

- 3" SCALLOPED FLOWER





Crabmeat Ravioli

NEW
- 2 1/4" SQUARE
- "CAJUN STYLE" SEASONED

Goat Cheese with Roasted Red Peppers Ravioli

NEW

- 2" ROUND



COUSA" "Small Batch"

Prosciutto, Mortadella & Speck Casoncelli

Parmigiano-Reggiano & Truffle Ravioli

Basil Pesto & Cheese Ravioli

Crabmeat Ravioli

Porcini Mushroom Tortelloni

Breaded Bolognese Ravioli

Gluten-Free Fettuccine

Shrimp & Basil Ravioli

Gorgonzola Agnolotti

Butternut Squash Gnocchi

Breaded Caprese Ravioli

Southwest Chicken Stuffed Nacho

Smoked Mozzarella & Prosciutto Ravioli

Goat Cheese with Roasted Red Peppers Ravioli

Burrata Mozzarella & Herbes de Provence Panzerotti

Try them Today!

These products are best made in small batches and may not always be in stock