

## Ravioli With Mushrooms and Chard



David Prince

Serves 4

Hands-On Time: 25m

Total Time: 25m

### Ingredients

16 to 18 ounces fresh or frozen cheese ravioli  
4 tablespoons olive oil, plus more for drizzling  
1 pound mushrooms, sliced  
1 bunch Swiss chard, stems discarded and leaves chopped  
2 cloves garlic, chopped  
kosher salt and black pepper  
1/2 cup shaved pecorino

### Directions

1. Cook the ravioli according to the package directions.
2. Meanwhile, heat 2 tablespoons of the oil in a large skillet over medium-high heat.
3. Add the mushrooms and cook, tossing occasionally, until they're tender and any liquid has evaporated, 4 to 5 minutes.
4. Add the Swiss chard, garlic, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, tossing frequently, until tender, 3 to 5 minutes.
5. Top the ravioli with the vegetable mixture, drizzle with the remaining oil, and sprinkle with the pecorino.

### Tip

Upgrade this recipe by using a mix of shiitake, cremini, and oyster mushrooms.