

RAVIOLI WITH CREAM SAUCE

Printed from COOKS.COM

3 tbsp. olive oil
1 sm. onion, chopped
1 tbsp. flour
4 oz. chicken broth
Salt and pepper
4 tbsp. grated Romano cheese
1 tbsp. butter
4 oz. diced cooked ham
4 oz. 35% cream
4 oz. white wine
Pinch of nutmeg
Chopped parsley
1 pkg. ravioli

In a large pan, heat oil and butter. Saute onion and ham. Stir in the flour and add remaining ingredients except the cheese and parsley. Simmer 8-10 minutes over medium heat.

Cook ravioli according to package directions, drain. Toss with the sauce, cheese and parsley.

SOURCE: <http://www.cooks.com/rec/view/0,1915,149166244200,00.html>