

Cheese Ravioli in Lemon Sauce

Ingredients

4 oz. thinly sliced pancetta slices or thinly sliced bacon
1 16 oz. bag frozen cheese ravioli or cheese tortellini
6 tblsp. unsalted butter
Lemon zest and juice from 1 lemon
¼ tsp. cayenne pepper
1 cup frozen peas
½ cup Pecorino Romano cheese, more for table
Fresh basil leaves, torn for garnish

Preparation

Bring large pot of salted water to boil.

Meanwhile fry pancetta in large skillet over medium high. Once browned and crisp remove to paper towel. Drain excess fat but leave small amount. Drop ravioli into boiling water, cook according to directions. Save 1 cup of pasta water before draining.

Melt butter in skillet with fat add lemon juice, zest and cayenne. Once thickened add peas, ravioli and ½ cup of pasta water. Toss to coat, add ½ cup of cheese until combined and glossy. Season with salt and pepper, if sauce needs loosened, add more pasta water a little at a time.

Add ravioli to platter and garnish with basil leaves and crispy pancetta crumbles. Pass additional cheese at table.