



ROAST DUCK RAVIOLI

With Avocado, Tomato, and Burrata



Serves
2



Preparation Time
10 Minutes



Cooking Time
12 Minutes

Ingredients

- 350g Grand Italian Tuscan Finest Roast Duck Ravioli
- 1 avocado sliced
- 10 cherry tomatoes sliced
- 1 ball of burrata cheese (or fresh mozzarella)

Directions

- Cook the ravioli according to the package directions.
- Place cooked pasta in a large skillet, add half of the avocado and all the tomatoes. Tear up the burrata into bite size pieces over the top, reserving some pieces for garnishing.
- Gently toss to combine and heat until ingredients are warmed through.
- Serve immediately, and garnish with the remaining avocado slices and burrata pieces.



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