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Asparagus and Ravioli Salad

This recipe started out as a “clean out the fridge” activity. I had a bunch of asparagus and some leftover prosciutto that were nearing their “prime” and a package of ravioli in the freezer. The three ingredients looked like a great potential combination to me. But, after I finished assembling the dish, which I fully intended to eat warm, I got a phone call which distracted me for about 15 minutes—just enough time for the ravioli and asparagus to cool completely. Being too lazy to reheat it, I just ate the dish at room temperature. It was great. I think this salad would be wonderful to take on a picnic or to a covered dish supper since it retains its flavor so well at room temperature.

One 9-ounce package cheese ravioli or tortellini
15 asparagus spears, cut into 1 inch pieces on the diagonal
4 slices of prosciutto, cut into ribbons or diced
2 tablespoons best quality extra virgin olive oil
Celtic salt and freshly ground pepper to taste

Prepare the ravioli according to package directions, drain well (Use a hand held strainer to remove the ravioli from the pot rather than dumping the ravioli and cooking water into a strainer in the sink. You'll need to retain the cooking water in the pot to cook the asparagus.), and place them in a serving bowl.

Add the asparagus to the ravioli water and boil for 2 minutes. Drain the asparagus well and add it to the ravioli.

Add the prosciutto and stir gently to combine all ingredients.

Drizzle the top of the salad with the olive oil.

Add salt and pepper to taste and serve.

Serves 2.

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