



# READ<sup>®</sup>

## LEMON-BUTTER 4 BEAN RAVIOLI

**SERVES:** 4 SERVINGS | **PREP & COOK TIME:** 27 MINUTES

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### INGREDIENTS

- 1 package (10 ounces) fresh cheese ravioli
- 1 teaspoon olive oil
- 2 cups vegetables (see note)
- 2 tablespoons unsalted butter, divided
- 2 large cloves garlic, minced
- 1 can ( 15 ounces) READ 4 Bean Salad
- 1 to 2 tablespoons fresh lemon juice
- Crushed red pepper flakes, optional

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### INSTRUCTIONS

1. Cook ravioli according to package directions. Drain and set aside.
2. Meanwhile, heat medium skillet over medium heat. Add olive oil; swirl to coat.
3. Add vegetables and 1 tablespoon of the butter. Cook 6 minutes or until mushrooms are soft and tomatoes burst, stirring occasionally. Remove from heat.

4. Return pasta pot to medium heat. Add remaining 1 tablespoon butter and minced garlic. Cook 2 minutes or until garlic is fragrant, stirring frequently. Stir in bean salad; cook 1 minute or until heated through. Gently stir in pasta and vegetables. Drizzle with lemon juice, as desired. Toss gently and top with red pepper flakes, if desired.
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