



# Cooking with Jax Hamilton

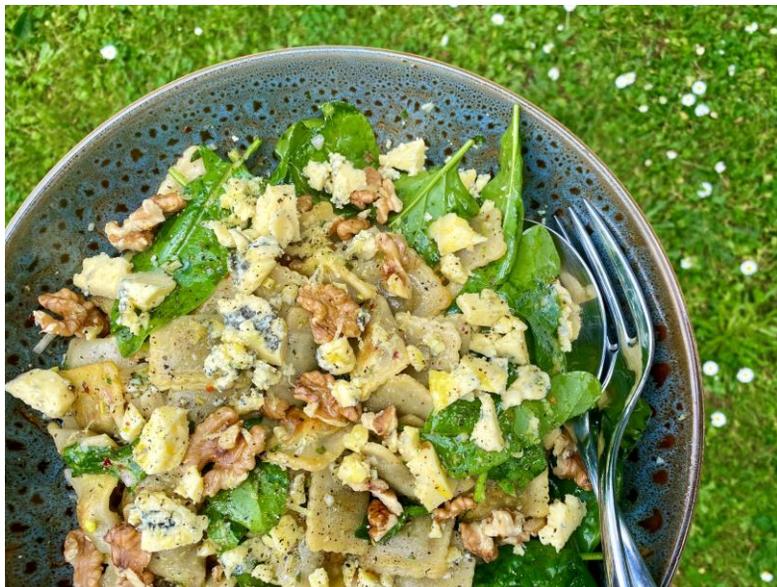
## Salad of Roasted Mushroom Ravioli w. Blue Cheese & Walnuts

Summer is a time of al fresco eating, celebration platters and of course camping. This means a few stunning key ingredients are required to make a sensational dish to share. This dish is a warm salad, with lots of flavours and textures of the season. If you're a vegan, use a suitable dietary blue cheese alternative.

Prep time: 10 min  
Cook time: 10 Min  
Serves: 6  
Dietary: Salad

### Ingredients

5 tbsp olive oil  
4 tbsp white wine vinegar (or apply cider)  
1 shallot, finely chopped  
1 clove garlic, crushed  
¼ cup fresh thyme leaves, chopped  
1 tbsp Dijon mustard  
½ tsp chilli flakes (optional)  
Salt and freshly ground black pepper  
30g spinach or salad greens  
60g blue cheese  
35g walnut halves  
400g Pasta Vera – Roasted Mushroom Ravioli (v)  
2 tbsp olive oil  
Small knob of butter (or vegan alternative)  
Zest of 1 lemon



### Method

Grab your serving platter, add the olive oil and white wine vinegar. Then tumble in your chopped shallots, garlic and thyme leaves.

Add the Dijon mustard and chilli flakes. Season with salt and pepper, then whisk until it all comes together.

Fill a saucepan of water, season generously with salt. Bring to a boil. Gently tumble in your ravioli. Cook as directed on the packet.

Drain and set aside. Add the remaining oil and butter to a frying pan. When bubbling, gently drop the cooked ravioli into the pan. Fry for 2 – 3 minutes until golden and crispy.

Tumble onto the salad dressing. Toss gently and coat in the divine flavours.

While still warm, add your salad greens. Crumble over the blue cheese and walnuts. Top with lemon zest and more black pepper.

**Serve :** As a brunch dish; side to a fabulous BBQ with a crisp white wine and plenty of friends.

**Jax Says :** This dish is quick to the table and a simple and great way to serve ravioli. Combos to try feta + rocket. Or smoked chicken and chopped cherry tomatoes.