

# lemon cream herb sauce with vegan pesto ravioli

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Cheap & Easy Vegan Meals



## Ingredients:

Vegan cashew pesto ravioli (\$3.99 for 8.8oz pack from Trader Joe's)

1/4 cup Vegan heavy whipping cream (\$3.99 for 16.9 fl oz from Trader Joe's)

Salt

Pepper

Oregano

Avocado oil

Lemon

Vegan Parmesan cheese

Estimated price of ingredients: less than \$10 to make 2+ plates (about 3 servings sizes per container of ravioli)

Estimated time for prep and cooking: less than 15 minutes

Start by getting a pot of water on the stove and bring it to a boil. Add a pinch of Himalayan salt. Get your strainer ready at the sink. And grab out a small bowl and a large spoon utensil that is safe to cook with. Once the water is boiled, add the container of raviolis and set a timer for 3-4 minutes, carefully stirring the raviolis so they cook evenly. After the timer goes off, reserve some of the starchy water into the small bowl & then set aside. Safely drain the excess water and raviolis into the strainer. To keep the raviolis from sticking together I recommend spraying avocado oil lightly onto the raviolis in the strainer.



**Use the same pot to heat up the lemon herb cream sauce.**

Start by spraying the bottom of the pan with avocado oil spray. Use this time to heat your spices such as pepper, salt and oregano. After a minute of heating, add a quarter cup of heavy whipping cream and a splash of the starchy water you set aside after the raviolis boiled. Sprinkle in some vegan parmesan cheese and stir with a whisk for a few minutes. Over heat and from the whisk, the cream will start to thicken. Add seasoning as necessary. If you want more creamy sauce on your plate, add a tablespoon (or 2) of more heavy cream before whisking more. Once the cream is heated and thickened, now it's time to add some lemon. A great way to add lemon flavor, without adding lemon juice, is by grating some lemon zest into the food. I do a small amount of zest but also squeeze half a lemon into the cream sauce -I like mine lemony! After you add your lemon keeping whisking over heat, being careful not to burn the cream sauce. Once your sauce is done (creamy, hot and evenly mixed) it is time to assemble the raviolis and sauce on a plate. Be super cautious with the delicate ravioli, as they can split easily if handled not carefully. Let the ravioli get covered in the lemon herb cream sauce. Garnish with any additional seasonings and some vegan parmesan! Enjoy!

