Beef Stroganoff Ravioli

CommunityTable.com

Servings: 4

2 tablespoons olive oil
1 large onion, chopped
2 packages (8 ounce ea) sliced
mushrooms
2 tablespoons flour
1 package (25 ounce) beef ravioli
1 cup reduced-sodium beef broth
1 1/2 tablespoons Worcestershire
sauce
3/4 cup light sour cream
1 1/2 teaspoons salt
pepper (to taste)
3 green onions (sliced) (for garnish)

In a large skillet, heat the olive oil over medium heat. Add the onions and cook for about 3 minutes.

Add the mushrooms and cook until tender and slightly browned, 5 to 8 minutes. Sprinkle the mixture with flour and stir to coat.

Add the ravioli, beef broth and Worcestershire sauce to the skillet. Stir to combine. Bring to a boil. Reduce the heat. Cover and simmer for 8 to 10 minutes, until the ravioli is cooked.

Add the sour cream, salt and pepper. Stir to fully combine. Cook on low an additional 5 minutes to heat through.

Top with green onions.

Per Serving (excluding unknown items): 113 Calories; 8g Fat (59.2% calories from fat); 2g Protein; 10g Carbohydrate; 1g Dietary Fiber; 3mg Cholesterol; 868mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.

Pasta

Bar Canving Nutritianal Analysis

Calories (kcal):	113	Vitamin B6 (mg):	.1mg
% Calories from Fat:	59.2%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	32.7%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	8.1%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	8g	Folacin (mcg):	14mcg
Saturated Fat (q):	•	Niacin (mg):	2mg
	2g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	5g		Ō
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Polyunsaturated Fat (g): Cholesterol (mg):	1g 3mg	Alcohol (kcal): % Pofuso:	በ በ%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg):	10g 1g 2g 868mg 222mg 36mg 1mg trace	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0 1 0 0 1 1/2 0
Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	13mg 6IU 2RE		

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

	% Daily Values*
Total Fat 8g	12%
Saturated Fat 2g	8%
Cholesterol 3mg	1%
Sodium 868mg	36%
Total Carbohydrates 10g	3%
Dietary Fiber 1g	4%
Protein 2g	
Vitamin A	0%
Vitamin C	22%
Calcium	4%
Iron	6%

* Percent Daily Values are based on a 2000 calorie diet.