

Ravioli with Sautéed Asparagus and Walnuts

1 package cheese ravioli (fresh or frozen)
1/4 c. olive oil
2 clove garlic
1/2 c. walnuts
8 oz. asparagus
1/4 c. grated Parmesan (1 oz.)

Cook the ravioli according to package directions. Meanwhile, heat the oil in a medium skillet over medium heat. Add the garlic and walnuts and cook, stirring often, until the nuts are lightly toasted and fragrant and the garlic is golden brown, 3 to 5 minutes.

Add the asparagus and cook, tossing occasionally, until just tender, about 2 minutes. Serve over the drained ravioli and sprinkle with the Parmesan.

From: [Country Living](#)