

Turkey Bacon Ravioli Poutine: An Unexpectedly Delicious Fusion

Get ready to experience a flavor sensation that defies expectations:



TIME
1-2 min

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INGREDIENTS

1 (20 oz) package cheese ravioli (fresh or frozen)
5 slices cooked turkey bacon, chopped
1 1/2 cups cheese curds or shredded mozzarella
2 tbsp butter
2 tbsp all-purpose flour
1 3/4 cups beef broth
1/2 tsp garlic powder
1/2 tsp onion powder
Salt and black pepper to taste
Optional: chopped parsley for garnish

DIRECTIONS

1. Let's get this delicious fusion dish assembled and ready to enjoy!
2. Cook the : Ravioli: Bring a large pot of generously salted water to a rolling boil. Add the cheese ravioli and cook according to package instructions until they are tender and float to the surface. Drain the ravioli thoroughly and set them aside.
3. Make the : Gravy: In a medium saucepan, melt the butter over medium heat. Once melted, whisk in the all-purpose flour. Cook this mixture, stirring constantly, for 1-2 minutes to create a light roux. This will cook out the raw flour taste. Gradually, about 1/2 cup at a time, whisk in the beef broth, ensuring no lumps form. Once all the broth is incorporated, stir in the garlic powder, onion powder, salt, and black pepper. Bring the gravy to a gentle simmer, and cook for 4-5 minutes, stirring occasionally, until it thickens to your desired consistency. Taste and adjust seasonings as needed.
4. Assemble the : Dish: Place the hot, cooked ravioli into a large serving dish or individual bowls. Immediately pour the hot, thickened gravy generously over the ravioli. Quickly top with the cheese curds (or shredded mozzarella) and the chopped cooked turkey bacon.
5. Serve: Let the assembled poutine sit for just 1-2 minutes. This brief pause allows the heat from the gravy and ravioli to soften the cheese, creating that desirable gooey texture. If desired, garnish with fresh chopped parsley for a burst of color and freshness. Serve hot and enjoy this incredible "burst" of flavors!

SWAPS & NOTES

Ravioli: While cheese ravioli is excellent, feel free to try other filled pasta like mushroom ravioli or even tortellini for a different flavor.

Bacon: If you prefer, regular crispy pork bacon can be used instead of turkey bacon for a richer, more traditional bacon flavor.

Cheese Curds: Genuine cheese curds are key for the classic poutine "squeak" and melt.

If you can't find them, shredded mozzarella is a good substitute, though it will melt more smoothly rather than softening into distinct curds.

TIPS FOR SUCCESS

Hot Ravioli, Hot Gravy: Ensure both the ravioli and gravy are piping hot when you assemble the dish.

This is crucial for melting the cheese properly.

Whisk Gravy Constantly: When adding the flour and then the broth, consistent whisking is key to a smooth, lump-free gravy.

Don't Overcook Ravioli: Cook ravioli just until tender.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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