

Ravioli in Garlic Butter

Makes 8 servings | A slow-cooker recipe

Ingredients:

- 1 (25-ounce) bag frozen cheese ravioli
- 4 tablespoons butter
- 3 cloves garlic, minced or grated
- 1/4 cup grated Parmesan
- Salt and pepper to taste



Directions

1. Add ravioli to a slow-cooker.
2. Melt butter and mix with garlic. Pour over ravioli.
3. Cook on low for 2–3 hours, stirring once.
4. Sprinkle with Parmesan before serving.

Fun Food Fact

When garlic cooks slowly in butter, it gives off a warm, savory aroma that fills the room and makes mouths water. That familiar scent often brings back memories of home-cooked meals and builds excitement long before it is time to eat.