



**WILLIAM K. NASSER, MD,  
DINING A LA HEART 20<sup>TH</sup> ANNUAL FUNDRAISER**

**SUNDRIED TOMATO PORK AND GOUDA CHEESE RAVIOLI  
WITH TOMATO AND BALSAMIC HOT CHUTNEY**

**Pork and Gouda Filling**

16-oz. lean pork, finely ground  
2 oz. julienne sun dried tomatoes  
1 tsp. garlic powder  
 $\frac{1}{2}$  tsp. Rocky Mountain Steak Seasoning  
2 oz. shredded smoked Gouda cheese

**Ravioli**

24 4x2-inches cooked frozen flat lasagna sheets  
 $\frac{1}{2}$  cup water  
2 Tbsp. olive oil

**Tomato and Balsamic Hot Chutney**

6 oz. Red Gold no added salt concentrated crushed tomatoes  
3 oz. fresh diced tomato  
 $\frac{1}{4}$  tsp. Rocky Mountain Steak Seasoning  
Pinch sea salt  
 $1\frac{1}{2}$  tsp. freeze dried chives  
 $1\frac{1}{2}$  tsp. chopped garlic  
2 Tbsp. balsamic vinegar  
2 oz. shredded smoked Gouda cheese

Directions:

**Ravioli:**

Mix the ground pork, sun dried tomatoes, and spices in a mixing bowl. Brown the mixture in the skillet, and drain off excess grease. Fine chop the mixture, and fold in the Gouda cheese.

Let the lasagna rectangles thaw and dry to a tacky consistency. Place a soup spoon full of the filling into the center of one end of the pasta. Fold the pasta over and crimp sides with fingers. Use a little cold water if you have trouble getting the pasta to stick. Lightly brush the ravioli with olive oil to keep dry, and place on cookie sheet. Sauté the ravioli's in a hot non-stick skillet to a golden brown and hot center. Place 3 Ravioli's to a plate.

**Tomato and Balsamic Hot Chutney**

Mix all ingredients in a bowl. Toss the mixture in the skillet as the pasta comes out. Lightly stir as the chutney heats. Spoon over the plated Ravioli's, and top with a dash shredded Gouda.

Yield: 12 serving

Executive Chef Chip Huckaby II CSC, Barto's Catering and Concessions, 1202 E 38th St.  
Indianapolis, IN 46205

Nutrition Information: 310 Calories, 14 gm fat, 5 gm saturated fat, 0 gm trans fat, 55 mg cholesterol, 25 gm carbohydrate, 2gm fiber, 20 gm protein, 320 mg sodium

**William K. Nasser, MD 20<sup>th</sup> Annual Dining A La Heart Fundraiser Event  
to benefit THE REVIVING HEART PROGRAM**