

Smoked Chicken Ravioli with a Calabrese Chili and Basil Brown Butter

Recipe courtesy of Jessica Gamble, Chef de Cuisine at [KR SteakBar](#).

Chef Jessica Gamble was born and raised in the Atlanta area and, recognizing her love for the food industry, she worked her way up from a dishwasher to become the first female Chef de Cuisine for Chef Kevin Rathbun at KR SteakBar in Buckhead.

For her recipe development, Chef Gamble draws on her experience from traveling and experiencing different food from a myriad of cultures. She builds the menu at KR SteakBar with a focus on Italian food, local and seasonal products as well as prime steak.

Pasta Dough Ingredients

1 cup Double Zero Flour
3 to 4 egg yolks
1 tsp kosher salt

Filling Ingredients

1 whole chicken, Springer Mountain Farms is preferred
Big Green Egg Sweet & Smoky Seasoning
1 pint ricotta
1 Tbsp salt
1 tsp black pepper
½ Tbsp crushed red pepper
1 Tbsp lemon juice

Sauce Ingredients

2 Tbsp butter
2 large basil leaves, torn
1 calabrese pepper, seeded and cut

Method

Set the EGG for direct cooking without the convEGGtor at 300°F/149°C with 1 cup of smoking chips.

Place the flour and salt into a mixing bowl. Add in the egg yolks and mix until the dough comes together. Cover the dough with plastic wrap and allow to rest for at least 30 minutes before using.

Liberal season the whole chicken with the Big Green Egg Sweet and Smoky Seasoning. Place the chicken on the EGG and roast for about 2 hours until the internal temperature is 165°F. Let the chicken cool and then shred it. Mix the shredded chicken with all the filling ingredients.



Roll out the pasta dough into thin sheets. Place the filling in small 1 oz balls onto one of the sheets, about 1.5 inches apart

Using a small amount of water, wet the sheet around the filling. Place a second sheet over the first one. Press down on the sheets in order to seal the Ravioli. Using a pizza cutter or knife, cut the raviolis into squares. Cook the pasta in the boiling water for about 4 minutes; reserve 1 oz of the pasta water.

Add 1 Tbsp of butter and the calabrese chili in a Cast Iron Skillet or Paella Pan. Cook until the butter is brown; add about 1 oz of the pasta water and add the cooked ravioli. Cook in the skillet for about one minute. Pull the skillet off the EGG and stir in the remaining tablespoon of butter and the torn basil leaves.

Serve and enjoy!

