

BASIL TOMATO RAVIOLI

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COOK TIME: 15mins

SERVES: 4

CALORIES: 301 kcal (PER SERVING)

INGREDIENTS

pound/450 g ricotta ravioli,
or your favorite filling
3 tbsp olive oil
1.1 pounds/500 g ripe cherry tomatoes
3 garlic cloves, minced
½ tsp salt, black pepper and chili flakes
1 tsp Italian seasoning
½ cup basil leaves, packed

DIRECTIONS

Before you start to cook, mince the garlic and roughly chop the basil leaves.

Bring a large pot of salted water to a boil.

Heat oil in a large skillet over medium. Place cherry tomatoes in a single layer. Cover and cook for about 3-5 minutes, or until they start to burst. Press on the back of the tomatoes with a fork to release the juices.

Add salt, black pepper, chili flakes, Italian seasoning and minced garlic.
Cook for 2 minutes, until fragrant.

In the meantime, add ravioli to the pot with boiling water and cook, for 2 minutes.
Drain, reserving 1 cup cooking water.

Add basil leaves to the skillet, stir to combine. Deglaze with ½ cup cooking water, cook for 1 minute. Toss in ravioli and simmer for 1 minute more. Add more cooking water, if needed. Taste and adjust salt.

Serve immediately, preferably topped with parmesan and a leafy salad on the side. Enjoy!

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