Braised Vegetable Ravioli



FOODSERVICE



SERVING SIZE: 10

Ingredients

In This Recipe

- 2 tablespoons Olive Oil
- 1/2 cup Onion, Diced
- 1/2 cup Red Pepper, Julienne
- 1/2 cup Zucchini, Large Dice
- 2 1/2 cups Furmano's Premium Chunky Spaghetti Sauce
- 2 cups Baby Spinach
- 2 1/2 pounds Fresh Cheese Ravioli
- 2 tablespoons Basil, Torn
- 1/4 cup Romano Cheese, Shaved

Preparation

- 1. Preheat oven to 400*
- 2. In a medium roasting pan placed over an open flame, add Olive Oil
- 3. Next add Onions, Peppers, and Zucchini. Saute for 2 minutes then place in oven
- 4. Roast for 15 minutes then add Furmano's Premium Chunky Spaghetti Sauce and Baby Spinach. Stir to deglaze and roast for 10 minutes
- 5. Next, add Ravioli, stir, and return to oven for 7 minutes
- 6. Add Basil and stir then finish with shaved Romano. Return to oven for 5 minutes to brown cheese