



6-CHEESE RAVIOLI RATATOUILLE



Tender **6-Cheese Jumbo Ravioli** with a ratatouille sauce made with white wine, zucchini, yellow squash, tomatoes and Italian herbs. Yield: 2 Servings

Ingredients:

8 Each	6-Cheese Jumbo Ravioli [#9159535], Prepared According to Package Directions	1 Tbsp.	Italian Herb Seasoning
2 Tbsp.	Olive Oil	¼ Cup	Zucchini, Diced
¼ Cup	Onion, Diced	¼ Cup	Yellow Squash, Diced
1 Tbsp.	Garlic, Minced	1 Cup	Tomatoes, Diced
¼ Cup	White Wine	To Taste	Salt & Black Pepper
		Garnish	Basil, Chiffonade

Directions:

1. In a large sauté pan, heat up the olive oil on medium-high heat.
2. Add in the onion, then cook for 1-2 minutes or until the onions are translucent.
3. Add in the garlic then cook for another minute.
4. Deglaze the pan with white wine and Italian herbs, then lower the heat.
5. Fold in the zucchini, yellow squash, tomatoes, salt and black pepper and let them cook for another 5 minutes to make the ratatouille sauce.
6. Toss the **6-Cheese Jumbo Ravioli** in the ratatouille sauce.
7. Garnish with basil.

