



BURST CHERRY TOMATO & CHEESE RAVIOLI



A burst cherry tomato sauce made with olive oil, fresh basil and garlic served over tender **Jumbo Round Cheese Ravioli**, garnished with shaved parmesan cheese and chiffonade basil.
Yield: 2 Servings

Ingredients:

8 Each	Jumbo Round Cheese Ravioli [#9143135], Prepared According to Package Directions	2 Pints	Cherry Tomatoes
¼ Cup	Olive Oil	¾ tsp.	Red Pepper Flakes
3 Each	Garlic Cloves, Sliced	¼ Cup	Basil, Chopped
		Garnish	Parmesan Cheese, Shaved
		Garnish	Basil, Chiffonade

Directions:

1. Heat the olive oil in a medium saucepot on medium heat.
2. Add in the garlic, then cook for 2 minutes, or until softened.
3. Add in the tomatoes, red pepper flakes, and basil, then cook for 4 minutes, or until the tomatoes begin to burst.
4. Crush up to half of the tomatoes and simmer for another 10 minutes to emulsify it and make the burst cherry tomato sauce.
5. Place the **Jumbo Round Cheese Ravioli** onto a serving dish and top with the burst cherry tomato sauce.
6. Garnish with parmesan cheese and basil.

