



CHEESE RAVIOLI RATATOUILLE



A vegetable stew made with white onion, garlic, Roma tomato, red bell pepper, eggplant, yellow squash, zucchini and herbs, served over tender **Jumbo Round Cheese Ravioli** and garnished with shaved parmesan and basil. Yield: 8 Servings

Ingredients:

24 Each	Jumbo Round Cheese Ravioli [#9143135], Prepared According To Package Directions	1 Each	Yellow Squash, Diced
¼ Cup	Olive Oil	1 Each	Zucchini, Diced
½ Each	White Onion, Diced	1-14 Oz. Can	Tomatoes, Diced
2 Each	Garlic Clove, Minced	2 tsp.	Thyme, Chopped
2 Each	Roma Tomatoes, Diced	2 Tbsp.	Parsley, Chopped
1 Each	Red Bell Pepper, Julienned	To Taste	Salt & Black Pepper
½ Each	Eggplant, Diced	Garnish	Parmesan Cheese, Shaved
		Garnish	Basil, Chiffonade

Directions:

1. Heat the olive oil in a large sauté pan on medium-high heat.
2. Add in the white onion and garlic, then sauté for 3–5 minutes, or until the onion has become translucent.
3. Stir in the Roma tomato and red bell pepper, then cook for another 2–3 minutes, or until the peppers have softened.
4. Add in the eggplant, yellow squash and zucchini, then sauté for another minute.
5. Stir in the canned tomatoes, thyme, parsley, salt and black pepper, then bring it up to a simmer.
6. Simmer on low heat for 15–20 minutes, or until the vegetables are tender to make the ratatouille.
7. Place the **Jumbo Cheese Round Ravioli** into a serving dish, then top with the ratatouille.
8. Garnish with parmesan cheese and basil.

