



# JUMBO ROUND CHEESE RAVIOLI IN ROASTED PEPPER POMODORO SAUCE



**Jumbo Round Cheese Ravioli CN** are tossed in a sauce made of fire roasted red peppers and cherry tomatoes, blended with olive oil, garlic and garnished with shredded parmesan cheese and basil.

Yield: 2 Servings

## Ingredients:

12 Each	<b>Bernardi Jumbo Round Cheese Ravioli CN</b> [#72249], Prepared According to Package Directions	2 Tbsp.	Garlic, Minced
1 Pint	Cherry Tomatoes, Halved	½ Cup	Olive Oil
½ Cup	Roasted Red Peppers, Diced	To Taste	Salt & Black Pepper
		2 Tbsp.	Basil, Chiffonade
		Garnish	Parmesan, Shredded

## Directions:

1. Preheat the oven to 400 degrees Fahrenheit.
2. In a mixing bowl toss cherry tomatoes, roasted red peppers, garlic and olive oil.
3. Pour the tomato, roasted red pepper mixture onto a baking sheet.
4. Roast the tomato, red pepper mixture until the tomatoes release their juices, stir occasionally to prevent garlic from burning.
5. When the tomatoes have softened and released their juices, remove from the oven. Season with salt and pepper.
6. Heat a medium saucepan over medium heat.
7. Add the tomato, roasted red pepper sauce to the pan.
8. Add the **Jumbo Round Cheese Ravioli CN** and basil to the pan and toss until well mixed. Garnish with parmesan cheese and serve.

