



MEDITERRANEAN BRUSCHETTA JUMBO RAVIOLI



Baked **Jumbo Round Cheese Ravioli** topped with roasted red pepper, cucumber, feta cheese, Kalamata olives and garnished with chiffonade basil. Yield: 4 Servings

Ingredients:

24 Each	Jumbo Round Cheese Ravioli [#73973]	½ Cup	Cucumbers, Sliced in Half Moon Shape
As Needed	Vegetable Spray	½ Cup	Kalamata Olives, Halved
¾ Cup	Water	½ Cup	Feta Cheese, Crumbled
1 Cup	Roasted Red Peppers, Sliced	Garnish	Fresh Basil, Chiffonade

Directions:

1. Heat oven to 350° Fahrenheit.
2. Spray baking dish with vegetable spray and place **Jumbo Round Cheese Ravioli** in the pan.
3. Spray the **Jumbo Round Cheese Ravioli** with vegetable spray as well, pour water in the pan.
4. Bake for about 15-20 minutes for desired temperature.
5. When **Jumbo Round Cheese Ravioli** are finished cooking, place on serving dish and top each **Jumbo Round Cheese Ravioli** with roasted red peppers, cucumbers and olives.
6. Top with feta cheese.
7. Garnish with basil chiffonade.

Tip: To chiffonade basil into ribbons, take the fresh basil leaves and roll them gently (so you do not bruise the basil) then slice into slivers.

