

## INGREDIENTS

- o 3 tablespoons of olive oil
- o 1½ cups of can crush plum tomatoes with its juice
- o 2 crushed garlic cloves
- o ¾ cup of diced fresh mozzarella cubes
- o ¼ cup of vegetable both
- o 1 baby Italian eggplant cut into cubes

## PREPARATION

1. Cook the eggplant leaving the skin on in a skillet in hot oil for about 5-6 minutes until lightly brown and set aside
2. In a pan, heat the garlic with olive oil for 2 minutes
3. Add in the pre-cooked eggplant
4. Let it caramelize for about 1 minute
5. Add tomatoes
6. Season with sea salt and black pepper to taste
7. Pour the broth into the mix
8. Add the cooked ravioli into the pan with the sauce
9. Add the mozzarella cubes and stir gently until the sauce covers the ravioli
10. Top off with grated Parmigiano Reggiano cheese and fresh basil for garnish