

CLASSIC FRESH TOMATO SAUCE
W/ SPINACH & CHEESE RAVIOLI

INGREDIENTS

- o 3 tablespoons of olive oil
- o 3 crushed garlic cloves
- o 1½ cups of cherry tomatoes (whole or cut in half)
- o a pinch of sea salt & pepper to taste
- o 1 tablespoons of Parmigiano Reggiano cheese
- o Fresh basil or thyme
- o Optional – chopped spinach with the sauce

PREPARATION

1. Heat the garlic with olive oil for 2-3 minutes
2. Add tomatoes
3. Season with sea salt and black pepper to taste
4. While the tomatoes are cooking crush them with a fork and stir
5. Simmer for about 2-3 minute until tomatoes softens
6. Add the cooked ravioli into the pan with the sauce
7. Sprinkle Parmigiano Reggiano cheese
8. Shake the pan and then plate the ravioli
9. Top it with fresh basil or thyme