

CHERRY TOMATOES W/PANCETTA & BASIL SAUCE
W/ GOAT CHEESE & SUN DRIED TOMATO & SPINACH RAVIOLI

INGREDIENTS

- o 3 tablespoons of olive oil
- o 2 diced shallots
- o 1½ cups of cherry tomatoes (whole or cut in half)
- o 2 strips of pancetta sliced into squares
- o ¼ cup of vegetable broth
- o A pinch of sea salt & pepper to taste
- o Fresh basil

PREPARATION

1. Heat the shallots with olive oil for 2 minute
2. Add in the pancetta
3. Let the pancetta caramelize for about 3 minutes
4. Add tomatoes
5. Season with sea salt and black pepper to taste
6. While the tomatoes are cooking crush them with a fork and stir
7. Simmer for about 2-3 minutes until tomatoes softens
8. Pour the broth into the mix
9. Add the cooked ravioli into the pan with the sauce and sprinkle Parmigiano cheese
10. Top off the plated ravioli with a slice of goat cheese
11. Fresh basil for garnish