

INGREDIENTS

- o ¼ cup of each chopped-diced vegetables
- o Zucchini, carrots and asparagus, (vegetables are interchangeable to your liking)
- o 1 tablespoon butter
- o 1 cup vegetable broth
- o 1½ tablespoon chopped onions, or shallots
- o 2 tablespoons tomato sauce
- o 2 tablespoons olive oil
- o 1 tablespoon Parmigiano Reggiano cheese
- o Salt and black pepper to taste

PREPARATION

1. Saute onions or shallots for 2 minutes with olive oil
2. Add in the vegetables and butter
3. Season with salt and black pepper
4. Cook until semi soft about 2-3 minutes
5. Add the broth
6. Reduce heat and continue to cook for 3 minutes
7. Add the cooked ravioli into the sauce
8. Add the Parmigiano cheese.