

INGREDIENTS

- o 2 tablespoons of olive oil
- o 1 tablespoon chopped onions
- o 1 cup of cherry tomatoes
- o 1 cup of arugula or asparagus
- o A pinch of sea salt & pepper to taste
- o Fresh basil
- o Optional - A splash of white wine
- o Optional – 2 tablespoons of heavy cream

PROCESS

1. Heat the onions with olive oil for 2 minutes
2. Add wine and tomatoes
3. Season with salt and black pepper to taste
4. Simmer for about 2-3 minute until tomatoes softens then add the arugula or asparagus
5. Add the cream
6. Place the cooked ravioli into the warm sauce to incorporate into the ravioli
7. Place the ravioli onto a plate and top it off with the remaining sauce