



Ravioli Sauce

Recipe by Julia Pacheco

Course: **Main** / Cuisine: **Italian** / Difficulty: **Easy**

| Servings | Prep time | Cooking time | Calories |
|------------|------------|--------------|----------|
| 6 servings | 10 minutes | 8 minutes | 300 kcal |

Ingredients

8oz mushroom or cheese ravioli

4 Tbs butter

1 tsp minced garlic

1/4 cup sun-dried tomatoes

2 Tbs tomato paste

1/2 cup chicken broth

1 cup heavy cream

2 Tbs all purpose flour

1/3 cup parmesan cheese

1/4 cup parmesan and monterey jack mix

1 tomato, diced

x3

1.5 stacks

3 tsp. garlic

3/4 c. Sundried tom.

2 Tbs T. paste

1.5 c. broth

3 c. Cream

2 Tbs. flour

1 c. Parm

3/4 c. Parm

Flour

Directions

- 1 In a pot on the stove, cook the raviolis following the package instructions. Once finished, drain and set aside.
- 2 In a saucepan over medium heat melt the butter. Cook the garlic for 1 minute until fragrant. Stir the flour in until lightly brown. Lastly, add in the sun-dried tomatoes and tomato paste and mix well.

- 3** Slowly pour in the broth and cream, mixing everything together. Stir in the cheese until melted.
- 4** In a serving bowl, add in a few cooked raviolis and spoon the sauce over them. Top with the diced tomatoes and a garnish of fresh parsley if desired.