



## JERNEJ KITCHEN

# RAVIOLI WITH TOMATO SAUCE

*Ravioli with Tomato Sauce is a simple weeknight dinner recipe for the most delicious cherry tomato sauce made using fresh tomatoes and cheese ravioli.*

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	30	MINUTES

### RAVIOLI WITH TOMATO SAUCE

1 kg [Ricotta Ravioli](#)

1 tbsp olive oil

4 garlic cloves

8 basil leaves

600 g (1.3 pounds) cherry tomatoes

200 g (1/2 pound) large tomatoes

250 ml (1 cup) reserved pasta  
cooking water

### TOOLS AND EQUIPEMENT

pot

pan

cutting board

kitchen knife

### RAVIOLI

First, make the homemade Ricotta Ravioli. Follow the recipe on our blog (link in the ingredient list) or use store-bought ravioli—reserve 250ml of cooking water.

### TOMATO SAUCE

Place a pan over medium heat. Add oil, minced garlic, and basil. Sauté for a minute. Cut the cherry tomatoes in half and add to a pan. Sauté for 5 minutes. Cut the large tomato into small cubes and add to a pan. Cook for 15 minutes, stirring occasionally. Season with salt and pepper.

### RAVIOLI WITH TOMATO SAUCE

Add the drained cooked Ravioli to a tomato sauce and toss to combine. Add reserved pasta cooking water if needed. Cook for a minute. Divide the Ravioli with the sauce between four plates. Sprinkle with fresh basil and parmesan cheese and drizzle with olive oil.