



Pasta Vera's Spinach & Ricotta Ravioloni w. Arrabbiata Sauce

INGREDIENTS

4 servings

800g Pasta Vera Spinach & Ricotta Ravioloni

2 tbsp olive oil

1 fresh red chilli, finely chopped

2 cloves of garlic, crushed

1 red onion, finely chopped

2 tins chopped tomatoes

2 tbsp tomato paste

1 tsp dried oregano

Salt & pepper

100g Pasta Vera Basil Pesto, to serve

Parmesan shavings, to serve



METHOD

1) Heat olive oil in a large frying pan over medium heat. Add in the chilli, garlic and red onion and cook for around 3 minutes until softened. Add the tinned tomatoes, tomato paste & oregano, cooking at a low simmer for around 20 minutes, until the sauce has thickened.

2) Meanwhile, bring a pot of salted water to the boil. Reduce it to a simmer and add in the ravioloni. Cook for 4-5 minutes until al dente (still with a bit of bite). Drain the ravioloni, reserving a ¼ cup of cooking water.

3) Once the sauce has thickened, gently mix in the ravioloni. If needed add in a splash of the reserved cooking water to loosen. Season to taste with salt & pepper

4) Serve by drizzling over basil pesto and shavings of parmesan

- Arrabbiata Sauce would also taste great with any of our other filled pastas or for a delicious meat option try it with meatballs