



Restaurant Quality At Home

OSSO BUCO RAVIOLI & BEEF RAGU SAUCE

With Feta, Cherry Tomatoes, and Fresh Basil



Serves
2



Preparation Time
10 Minutes



Cooking Time
20 Minutes

Ingredients

- 350g Grand Italian Tuscan Finest Osso Buco Ravioli
- 250g Grand Italian Tuscan Finest Beef Ragu Pasta Sauce
- 100g crumbled feta
- 10 cherry tomatoes
- 1 bunch fresh green basil
- 1 tbsp olive oil

Directions

- Cook the ravioli according to the package directions.
- Drain the ravioli and return them to the pot.
- Meanwhile, in a large skillet, add olive oil and beef ragu pasta sauce and gently heat until sauce starts to simmer.
- Add cooked ravioli into the skillet and gently toss with the sauce.
- Serve immediately, and garnish with crumbled feta, fresh green basil and sliced cherry tomatoes.



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