



tomato and cheese ravioli soup

2 tbs. extra virgin olive oil
2 pints of cherry tomatoes
2 cloves of garlic, minced
salt & pepper
32 oz. chicken stock
2 cups water
1 lb. fresh cheese ravioli (recipe below)
1 cup fresh basil leaves, torn or chopped
6 scallions, chopped
1 small sweet onion, diced

1. in a dutch oven, heat the olive oil over medium-high heat. stir in the tomatoes and garlic, and season with salt & pepper. cover the pot and cook about 8 minutes. pick up the pan and shake it occasionally during this time.
2. add the chicken stock and water, and bring to a boil. cook for about 5 minutes. remove from heat and add in ravioli, basil, scallions and onion. stir then let sit for about 10 minutes before serving. serve with crusty italian bread.

makes about 6 servings. enjoy! =)

homemade cheese ravioli

pasta dough (make according to package directions)
1/2 cup fresh ricotta
1/4 cup grated mozzarella
1/4 cup grated provolone
1 egg yolk
1 tsp. minced garlic
1 tbs. chopped parsley
1/2 tsp. salt
1/4 tsp. ground black pepper

1. combine filling ingredients in a bowl. place rolled (and cut into 32 2" squares if you do not use a ravioli mold) pasta dough on a lightly floured surface. place about 1 tablespoon of the cheese mixture into the center of each square, 1 teaspoon if using a mold. lightly wet the edges with water with your fingertip and top with another layer of pasta dough. press to seal the edges.

<http://www.oncupcakemoon.com/recipes/tomatoandcheeseraviolisoup.pdf>