



# Cheese Ravioli with Tomato and Artichoke Sauce

Prep time: 20 minutes Cook time: 25 minutes Servings: 4

## Start by getting this:

- 2 tablespoons Olive oil
- 1/3 cup Yellow onion, minced
- 2 Cloves garlic, minced
- 1 15-ounce can, tomato sauce
- 1/2 teaspoon Sugar
- 2 tablespoon Fresh parsley, finely chopped
- 2 teaspoon Dried basil
- 1 15-ounce jar, artichoke hearts, drained
- 4 cups Cheese ravioli, cooked and drained
- Grated Parmesan
- Salt and pepper

## Now, prepare!

### Step One:

Heat the oil in a medium-sized sauce pan over medium-high heat.

### Step Two:

Add the onion and sauté for two minutes.

### Step Three:

Add the garlic and sauté one more minute.

### Step Four:

Add the tomato sauce, sugar, parsley and dried basil.

### Step Five:

Lower the heat, cover the pan and simmer for 20 minutes.

### Step Six:

Remove from heat and add artichokes to the sauce.

### Step Seven:

Season with salt and pepper to taste.

### Step Eight:

Divide ravioli into four bowls. Serve with desired amount of sauce and grated parmesan.