



One Pot Tuscan Ravioli Soup

Recipe By KAITLYN BAKER

SERVES: 4-5

INGREDIENTS:

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| <input type="checkbox"/> 1 tbsp. olive oil | <input type="checkbox"/> 1 tsp. dried oregano |
| <input type="checkbox"/> 1 lb. Italian sausage | <input type="checkbox"/> 5 cups chicken broth |
| <input type="checkbox"/> 1 yellow onion, diced | <input type="checkbox"/> 1 10 oz. package fresh ravioli |
| <input type="checkbox"/> $\frac{3}{4}$ cup sun-dried tomatoes, chopped | <input type="checkbox"/> 2 cups baby spinach |
| <input type="checkbox"/> 2 cloves garlic, minced | <input type="checkbox"/> $\frac{1}{2}$ cup heavy whipping cream |
| <input type="checkbox"/> 1 tsp. dried basil | <input type="checkbox"/> parmesan and fresh basil, garnish |
| | <input type="checkbox"/> salt and pepper, to taste |

DIRECTIONS:

- ☐ 1. Brown sausage, onion, and garlic on the stove in a medium pot over medium-high heat.
- ☐ 2. Add in all the seasonings, sun-dried tomatoes, chicken broth, heavy cream, and bring to a simmer over medium-high heat.
- ☐ 3. Reduce heat to medium-low and add spinach and ravioli. Allow to cook in soup for a few minutes until spinach is wilted and ravioli is tender.
- ☐ 4. Garnish with grated parmesan and basil.

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