

olivabella

slow food for your fast life

Ravioli with Fragrant Sauce

Ridiculously easy, unbelievably delicious!

- Chop 4 cloves **garlic**, 1 small **onion**, $\frac{1}{2}$ **red pepper**, $\frac{1}{2}$ cup pitted **green olives**
- In sauce pan, sauté over medium heat garlic, onion, red pepper and green olives in $\frac{3}{4}$ cup oliva bella umbro olive oil until very fragrant, about 15-20 minutes
- Put water on to boil for ravioli
- While sauce is sautéing, cook ravioli 3-5 minutes, remove to serving bowl
- Top ravioli with sauce

A delicious variation for this is to top the ravioli with cooked shrimp, then cover with sauce. When adding shrimp, grate a bit of lemon zest over the sauce as well.

*This recipe is for a serving of 8 raviolis. For more servings, increase amount of garlic to approx. 8 cloves, 1 large onion, a whole red bell pepper, and 1 cup of green olives.