



BASIL RAVIOLES WITH TOMATO CREAM SAUCE

Prep 15 min – Serves 2 – Vegetarian

1 shallot
180g cherry tomatoes
20g butter
1 garlic clove
50ml white wine
100ml cream
a handful of basil leaves, chopped
1 packet Auchan basil ravioles (240g)
a handful Auchan grated goat's cheese, to serve
salt and pepper

Peel and finely chop the shallot. Cut the cherry tomatoes in half.

Melt the butter in a pan and fry the shallots with a pinch of salt for 5 minutes until soft. Peel and crush the garlic and fry with the onion for another minute.

Add the cherry tomatoes and fry for 2 minutes, then add the wine and cook for 1 minute. Add the cream and cook the sauce for few more minutes until it's slightly thickened and the tomatoes are soft. Season with salt and pepper. Cover and set aside.

Bring a saucepan of salted water to the boil. Once the water is boiling, reduce the heat to a simmer and slide the ravioles sheets with the paper into the water. Leave to simmer for one minute, drain and remove the paper.

Add the ravioles to the pan with the sauce, stir through the chopped basil and divide between two plates.

Serve each portion of ravioles sprinkled with grated goat's cheese.

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