

CREAMY RAVIOLI SOUP

INGREDIENTS:

- 2 tbsp olive oil
- 1 tbsp butter
- 1 yellow onion diced
- 1 carrot large, sliced into coins
- 1 lb ground turkey or Italian sausage
- salt and pepper to taste
- 4 cloves garlic, minced
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 can crushed tomatoes 28 ounces
- 4 cups chicken broth
- 1 package fresh cheese ravioli 20 ounces
- 6 cups fresh baby spinach
- 2 cups half and half
- ½ cup Parmesan cheese grated
- Parmesan for garnish



INSTRUCTIONS:

1. Heat olive oil and butter in a large stock pot or dutch oven. Add onions and carrots; cook for 3 minutes. Stir in ground meat and cook until browned.
2. Drain grease, if needed, and stir in garlic, basil, and oregano; cook for 2 minutes. Add crushed tomatoes and chicken broth; bring to a boil.
3. Stir in ravioli and cook for about 6 minutes, or until ravioli is just tender.
4. Stir in chopped spinach and cook for 2 minutes, or until spinach is wilted. Slowly stir in half and half.
5. Return soup to a simmer and stir in Parmesan cheese. Taste for salt and pepper and adjust accordingly. Serve.



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