



*Restaurant Quality
At Home*

**Grand
ITALIAN**
**TUSCAN
FINEST™**

OSSO BUCO RAVIOLI

With Cherry Tomatoes, Feta, and Fresh Basil



Serves
2



Preparation Time
10 Minutes



Cooking Time
12 Minutes

Ingredients

- 350g **Grand Italian Tuscan Finest Osso Buco Ravioli**
- 100g crumbled feta
- 10 cherry tomatoes
- 1 bunch fresh green basil
- 1 tbsp olive oil

Directions

- Cook the ravioli according to the package directions, drain and set aside.
- Meanwhile, in a large skillet, add olive oil, sliced cherry tomatoes, and feta.
- Gently heat until tomatoes are warmed through.
- Add cooked ravioli into the skillet and gently toss to combine.
- Serve immediately, and garnish with extra crumbled feta and fresh green basil.



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