



#1 in customer service with familiar faces you know and trust...

Cheese Ravioli with Three Pepper Topping

Ingredients

1 lb. cheese ravioli

½ red bell pepper, thinly sliced

3 tablespoons olive oil

½ yellow bell pepper, thinly sliced

1 small onion, diced

2 cups chicken broth, divided

1 green bell pepper, thinly sliced

¼ teaspoon crushed red pepper flakes

Directions

Bring a large pot of lightly salted water to a boil. Cook ravioli in boiling water for 8 to 10 minutes, or until done; drain.

Heat olive oil in large skillet over medium heat. Sauté onion and bell peppers until tender. Add one cup of the broth, season with pepper flakes, and simmer 5 minutes. Stir in remaining broth and cook until most of broth has evaporated. Spoon pepper mixture over ravioli.