



**READY TO COOK**  
BY HARRIS FARM

# BEEF RAVIOLI WITH TOMATO BASIL SAUCE & PARMESAN



PREP  
**5 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > 500g Beef Ravioli
- > 500g Tomato Basil Sauce
- > ½ Basil Bunch
- > 200g Shaved Parmesan Cheese

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD – GET COOKING!



**1** Bring a large pot with salted water to the boil and cook the pasta as per packet instructions.

**2** In a medium size saucepan on a medium high heat, add the tomato sauce, rinse the jar with a ¼ cup of water and add it to the sauce. Bring to the boil, set aside.

**3** Meanwhile, pick the basil leaves off the stems.

Drain the pasta and add it to a large bowl. Add the tomato sauce to pasta and season with salt and pepper.

**4** Serve hot with Parmesan cheese and fresh basil.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover basil and parmesan for pizzas or in another pasta dish.
- Serve pasta with a side of vegetables like broccolini, green beans or asparagus or a side of garlic bread if desired.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)