

Vegan Ravioli & Vegetable Medley (Vegan, Nut-Free*, Soy-Free*)

This easy dish (and photo) was contributed by VeggieGirl! Check with manufacturers to find a nut-free (safe) ravioli, or use regular pasta instead. Likewise for soy-free. Last time I checked, Cafferata, Putney Pasta, and Rising Moon each had one soy-free / dairy-free ravioli option.

"A delicious and healthy pasta dish that is quick and easy to prepare. Great for vegans and non-vegans alike!"

Makes 3 to 4 servings

Ingredients:

- 2 packages Rising Moon Organics ® frozen vegan ravioli (or your own favorite brand of vegan ravioli)
- 3 Tbsp. extra-virgin olive oil
- 8 cloves of garlic, finely chopped
- 12 stalks broccolini, chopped
- 12 stalks asparagus, chopped
- 3/4-cup sun-dried tomatoes (not packed in oil or water – use the dry, pre-chopped variety)
- 1 tomato, finely chopped (remove seeds)
- 4-cups baby spinach

Directions:

Cook the ravioli according to package directions (be sure to increase cooking time slightly, in order to fully cook two packages of ravioli).

About 5 minutes before ravioli is ready, heat the 3 tablespoons of olive oil in a large skillet over medium-high heat and add the chopped garlic cloves, stirring continuously. When the garlic cloves start to turn brown (after about 2 minutes), add the chopped broccolini and asparagus.

After about 2 minutes of sautéing the garlic, broccolini, and asparagus, add the sun-dried tomatoes, chopped tomato, and 4 cups of baby spinach. When the spinach begins to wilt, reduce the heat to medium and continue stirring and mixing the vegetables in the skillet.

When the ravioli is done cooking, turn off the heat (under both the ravioli pot and the vegetable skillet) and ladle the ravioli into 3 individual serving bowls. Lightly toss the vegetable mixture in the skillet (off the stove) and distribute among the three serving bowls, over the ravioli.

Season with salt and pepper, if desired, and serve immediately.