

August 7, 2015

Recipe: Ravioli A la Parmesana

Italian Tomato Soup with Cheese Ravioli

Servings: 6

- 1 pound ground beef, lean
- 1/4 cup bread crumbs, soft
- 1/4 cup Parmesan cheese, grated
- 2 cloves garlic, pressed
- 3/4 teaspoon onion salt
- 1 tablespoon olive oil
- 1 3/4 cups onions, chopped fine
- 1 28 oz. can tomatoes, diced
- 1 6 oz. can tomato paste
- 1 14 oz. can beef broth
- 1/2 cup sherry
- 1 cup water
- 1/2 teaspoon sugar
- 1/2 teaspoon basil, dried
- 1/4 teaspoon thyme, dried
- 1/4 teaspoon oregano, dried
- 1 12 oz. package ravioli, cheese
- 1/4 cup fresh parsley, chopped
- 1/3 cup Parmesan cheese, grated



Brown the ground beef, then drain the grease.

In a large pot combine the cooked ground beef, breadcrumbs, Parmesan, onion salt, garlic, olive oil, onion, tomatoes, tomato paste, beef broth, sherry, water, sugar, basil, thyme, and oregano. Bring to a boil. Reduce heat, cover and simmer for 20 minutes.

Cook the ravioli according to the package directions. Drain any excess water and add to the soup. Salt to taste, then stir in the parsley.