

Springtime Ravioli & Herb Soup

Serves 6

Ingredients:

1 lb. Ravioli



1-2 tbsp. Extra virgin olive oil

1 cup diced peeled carrots (2 medium)

Fresh ground pepper

6 cups chicken broth

1 cup frozen peas



2 tsp. chopped fresh oregano leaves

2 tsp. chopped fresh thyme leaves

1 tbsp. chopped flat-leaf parsley

1-2 tbsp. shredded parmesan cheese

Directions:

1. Heat oil over medium heat in a medium pot. Add onion and carrots and sauté until onion is translucent and slightly golden and carrots begin to soften, about 7 min. Season vegetables with pepper.
2. Add chicken broth to pot, raise heat to high, and bring to a boil.
3. Add ravioli to boiling broth-vegetable mixture and return broth to a boil. Cook ravioli until tender to the bite (follow package directions for estimated time).
4. During the last 4-5 minutes of cooking, add oregano and thyme; add peas during the last minute. Season to taste with pepper and stir in parsley. Ladle soups into bowls and sprinkle with parmesan.

TREASURE BOX ITEMS=



Recipe by: Kathie Monroe