



Creamy Cauliflower Tomato Ravioli



This recipe calls for:

Traditional Sauce

Prep time

10 minutes

Cook time

12 minutes

Servings

4

Ingredients

- 1 package (2-25 ounces) refrigerated or frozen ravioli, any flavor
- 1-1/2 cups riced cauliflower or small cauliflower florets
- ½ cup water
- 2 tablespoons olive oil
- 1 jar (24 ounces) RAGÚ® Old World Style® Traditional Sauce
- ½ cup lightly packaged fresh basil leaves, plus additional for serving

Instructions

1. Prepare ravioli as directed on package. Drain, return to pot and keep warm.
2. Meanwhile, place cauliflower and water in medium microwaveable bowl. Cover. Microwave on HIGH 5-6 min. or until soft. Transfer cauliflower, any remaining water, oil and sauce to blender.

Blend until smooth. Add basil; blend until combined.

3. Combine sauce mixture and ravioli in pot. Toss gently and sprinkle with additional small basil leaves.

Riced cauliflower is often available in both the fresh produce and frozen sections of the grocery store. The cauliflower gives this sauce a dairy-like flavor and texture without adding heavy cream. For a completely dairy-free dish, serve this sauce with dry pasta such as penne or fettuccine.