

# Beef Ravioli

## Recipe Information

Serves: 4-6

Time to make: 20 minutes

## Method

1. Place canned tomatoes, garlic, onion, peas and spinach in a large pot and bring to the boil.
2. Add beef ravioli to pot, reduce heat to low, cover and cook for 10-15 minutes, stirring regularly. Add extra water if needed.
3. Serve with ricotta cheese.



Fast family feeds

## Ingredients

600g packet beef ravioli  
2 x 400g canned diced tomatoes  
1 teaspoon minced garlic  
1/3 cup frozen diced onion  
2 cups frozen peas  
250g frozen spinach  
375g low fat ricotta cheese

## Method



1. Place garlic, onions, tomatoes, peas and spinach in a large pot and bring to the boil.



2. Add beef ravioli to pot, reduce heat to low, cover and cook for 10-15 minutes, stirring regularly.



3. Add extra water if needed.



4. Serve with ricotta cheese.

### Tips and Options

- Ricotta is a tasty and cheaper cheese option, but use low fat grated tasty cheese instead if you've got it in the fridge.

**...Which Way...**  
**The good tucker way**