

Ravioli and Italian Sausage Skillet

- Prep Time 10 minutes
- Cook Time 20 minutes
- Total Time 30 minutes
- Yield 6 servings

Cheesy comfort food at its best made in less than 30 min. You can't beat that!

- 1 tablespoon olive oil
- 1 pound spicy Italian sausage, casing removed
- 1 (14.5-ounce) can fire roasted diced tomatoes
- 1 (8-ounce) can tomato sauce
- 1 tablespoon tomato paste
- 2 teaspoons Italian seasoning
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Kosher salt and freshly ground black pepper, to taste
- 1 (16-ounce) package cheese-filled ravioli
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/4 cup basil leaves, chiffonade



- Preheat oven to broil.
- Heat olive oil in a large skillet over medium high heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.
- Stir in tomatoes, tomato sauce, tomato paste, Italian seasoning, garlic powder, onion powder, salt and pepper, to taste. Stir in ravioli and 1 1/2 cups water. Bring to a boil; cover, reduce heat and simmer until ravioli is tender, about 8-10 minutes.
- Remove from heat; top with mozzarella and Parmesan. Place into oven and cook until melted and golden brown, about 2-4 minutes.
- Serve immediately, garnished with basil, if desired.