

Ravioli

A cheap and easy snack or main meal

The main ingredients for this dish are bought from Aldi because it's cheaper there. Our idea is to split the 625g pack of ravioli into four, using one part for our meal, then bagging and freezing the other three. You may wish to divide into three for larger serves. This batch of sauce is sufficient for all of the ravioli, so we divided it into four, with the extra three put in suitable containers and frozen. A tub of sauce and a pack of ravioli can be de-frosted and cooked later.

Sauce:

300g beef mince
1 medium onion, chopped
400g can diced tomatoes
1 Tbsp tomato paste
½ tsp powdered garlic
½ tsp ground chilli (optional)
1 tsp oregano
salt and pepper (optional)
1 Tbsp olive oil, or other

Approximately 150g prepared Ravioli
boiling water



In a wok or large pan, cook the mince on low, breaking up the lumps and turning until browned, then drain the fat. Push the meat to one side, pour the oil onto the empty part of the pan, add the garlic (and chilli if using) and heat until just sizzling. Put in the chopped onion, turning for about 5 minutes before mixing it with the mince and continue cooking and turning for a further 5 minutes. Now pop in the diced tomatoes, tomato paste and the oregano (with salt and pepper if using) plus a little cold water. Combine well, bring to the boil; then turn down to simmer partially covered for 20 minutes, stirring occasionally.

Place the quarter pack (150g) of ravioli in a suitable pan, cover with boiling water and cook on medium low for about 30 minutes. At the end of this time drain the water, add **a quarter of the sauce**, toss to coat the ravioli and heat on low for a minute or two.

Serve on warmed plates and sprinkle with parmesan cheese if you like.

Serves 2

see opening explanation for freezing methods

Tip: a jar of plain-wrap tomato paste is cheaper and can be divided into small containers and frozen for later use.

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