

# Deluxe Ravioli



**FOODSERVICE**



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**SERVING SIZE: 8**

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## Ingredients

- 3 tablespoons Water
- 1/3 cup Onion, Minced
- 1 1/3 tablespoons Minced Garlic
- 1/4 cup Pepperoni, Cut into Matchsticks
- 1/2 cup Genoa Salami, Cut into Matchsticks
- 1 pound Cheese Ravioli
- 1 pint **Furmano's Deluxe Marinara Sauce**
- 1/2 cup Fresh Mozzarella, Pearlini
- 1/2 cup Pecorino Romano, Grated
- 1/4 cup Fresh Basil

## In This Recipe



Marinara Sauce - Deluxe

## Preparation

1. In a large pot, bring water to a boil. Add Ravioli and cook until desired doneness.
2. Heat a medium saute' pan over high heat. Add Olive Oil.
3. Add Onion, reduce heat to medium, and saute' until onions become translucent, then add Garlic.
4. Add Pepperoni and Salami, heat until they crisp.
5. Add cooked Raviolies, saute' until outside of ravioli begins to crisp.
6. Add Furmano's Deluxe Marinara Sauce and heat to 160\*
7. Just before service, toss Pearlini Mozzarella with raviolies and top with Romano and Basil.