



Ravioli in tomato

NIBBLEDISH CONTRIBUTOR

Ingredients

4 large tomatoes- chopped
1/2 capsicum-chopped
1 french onion-chopped
3 pips garlic-chopped
1 tsp oregano
1 tsp herb
1 tbsp apple berry jam
2 tbsp tomato sauce
1 cup chicken stock
salt and pepper
2 tbsp olive oil

Garnish:
some Parmesan cheese

Filling:
1 1/2 cup minced chicken
salt and pepper
1 tbsp chopped parsley

Ravioli skin:
1 cup flour
1 egg

Instructions

1.To make ravioli , knead flour and egg into dough and leave for an hour , then roll

thinly and cut into 2" square , add fillings and seal edge using water , press down edge with a folk.

2. Drop ravioli in boiling water until it float up . Drain.

3.To make the paste. Saute onion, garlic and capsicum in olive oil. Add remaining ingredient and

let simmer until tomatoes are soften. Serve over ravioli and sprinkle some Parmesan cheese on top