



Philly Steak Cheese Fries

Introduction

Ravioli with Tomatoes, Asparagus, Garlic, and Herbs is a delightful dish that captures the

essence of springtime flavors. This recipe combines the richness of cheese ravioli with vibrant vegetables and aromatic herbs, making it a perfect choice for a light yet satisfying meal. Whether for a weeknight dinner or a special occasion, this dish is sure to impress with its fresh ingredients and simple preparation.

Detailed Ingredients with measures

- 1 tablespoon olive oil
- 1 pound asparagus, ends trimmed, cut into 2-inch pieces
- 2 cups cherry tomatoes, halved
- 3 cloves garlic, minced
- Salt and pepper to taste
- 1/4 cup chicken broth
- 1 tablespoon lemon juice
- 1/4 cup fresh basil, chopped
- 1/4 cup fresh parsley, chopped
- 1/4 cup grated Parmesan cheese, plus more for serving
- 1 package (20 ounces) refrigerated cheese ravioli

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cooking Time: 15 minutes

Total Time: 25 minutes

Yield: 4 servings

This colorful and flavorful dish is not only quick to prepare, but it also celebrates the freshness of seasonal ingredients. Serve the ravioli hot, topped with extra Parmesan cheese for an added touch of indulgence. Enjoy your culinary creation!



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Detailed Directions and Instructions



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