

Creamy Ravioli Soup

Yields: 6 servings	Prep Time: 10 minutes	Cook Time: 20 minutes	Total Time: 30 minutes
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Ingredients:

- 2 tbsp olive oil
- 1 tbsp butter
- 1 small yellow onion, diced
- 1 large carrot, sliced into coins
- 1 lb ground turkey, or Italian sausage
- Salt and fresh ground black pepper
- 4 cloves garlic, minced
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 can (28 oz) crushed tomatoes
- 4 cups chicken broth
- 1 package (20 oz) fresh cheese ravioli
- 6 c fresh baby spinach
- 2 c half and half, or heavy cream
- ½ c parmesan cheese grated, plus more for garnish



Instructions:

1. Heat olive oil and butter in a large stock pot or Dutch oven. Add onions and carrots; cook for 3 minutes. Stir in the ground meat and cook until browned.
2. Drain grease, if needed, and stir in garlic, basil, and oregano; cook for 2 minutes. Add the crushed tomatoes and chicken broth; bring to a boil.
3. Stir in the ravioli and cook for about 6 minutes or until the ravioli is just tender.
4. Stir in the chopped spinach and cook for 2 minutes or until the spinach is wilted. Slowly stir in half and half or cream.
5. Return the soup to a simmer and stir in the parmesan cheese. Taste for salt and pepper and adjust accordingly.
6. Ladle into bowls and serve.