

Ravioli with Roasted Vegetables

Prep: 10 min

Cook: 30 min

Yield 4 Servings

Ingredients:

2 cups frozen mixed vegetables
½ teaspoon italian seasoning
1/2 tablespoon olive oil
salt
pepper
1 clove garlic
1 14.5 oz can italian diced tomatoes
1 teaspoon olive oil
1 cup onions
1 family size of ravioli

Directions:

First preheat oven with sheet pan lined with parchment paper to 425° F.
Season frozen mixed vegetables with ½ tsp Italian seasoning, 1/2 tablespoon olive oil, salt and pepper.
Once the vegetables are in the oven set timer for 12 min.
Bring a large pot of water to boil.
Meanwhile, mince the garlic then open the italian diced tomatoes and set aside.
Heat sauté pan with 1 tsp olive oil, add 1 cup of onions and a pinch of salt and pepper.
Once onions are soft add the garlic for 2 minutes then add the italian diced tomatoes.
Put the sauté pan on low heat and stir every few minutes.
Stir vegetables after 12 minutes and continue to roast for 8 minutes.
When the vegetables are 4 minutes from being done add the pasta to the boiling water.
After pasta is cooked add it to the tomato sauce.
Serve the roasted vegetables on the side.