

Ravioli Soup

Ingredients

Olive Oil

½ lb. Italian link sausage cut into ½ inch coins

1 medium onion, chopped

3 ribs celery, chopped

3 carrots, peeled and chopped

½ tsp. red pepper flakes

5 cloves of garlic, chopped

6 cups chicken stock

2 14.5 cans of diced tomatoes

4 packets Goya Sazón

¼ cup chopped fresh basil

½ bag mini meatballs (about 1 lb.)

1 13oz. bag mini ravioli

Salt and pepper to taste

Grated Parmesan for serving

Preparation

In a Dutch oven or soup pot add 1 tbslp. of olive oil and sauté sausage coins over medium heat until browned. Remove sausage from pan and set aside. Add another tbslp. of olive oil and add onion, celery, carrots, garlic, crushed red pepper and salt until softened.

Add cooked sausage, tomatoes, chicken stock, basil and Sazón. Bring to a boil, reduce heat and simmer for 15 minutes. Add ravioli and meatballs, cook for 10 more minutes, adjust seasonings and serve. Garnish with fresh basil and parmesan cheese.