

# Easy Ravioli with Sausage & Peppers

Seriously, this might be the easiest recipe ever! Keep any leftover sausage and onions for a tasty sandwich for tomorrow's lunch. Bonus points if you add other vegetables to this recipe!

## INGREDIENTS

- 1 pound uncooked sweet Italian turkey sausage links, roughly chopped
- 1 large onion, halved and sliced about 1/2" thick
- 1 tablespoon olive oil
- 1 package of DiFiore roasted red pepper and smoked mozzarella ravioli
- Grated cheese, optional



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## DIRECTIONS

Preheat oven to 375°.

Place sausage pieces in a 15x10x1-in. sheet pan, and arrange onions around sausage.

Drizzle olive oil over sausage and vegetables; bake, stirring mixture after 15 minutes, until sausage is no longer pink and onions are tender, 30-35 minutes.

About 20 minutes into the sausage and onions baking, start boiling the ravioli. Drain when cooked.

Place sausage and onions over raviolis, with a little oil from the pan, adding a drizzle more if necessary.

Sprinkle with grated cheese if desired.

## Market Shopping List

- Onions - 18th Century, Apis Verdi, Blueberry Hill Organics, Bluebird Hill, Colgan, Easy Pickin', Oxen Hill, Riverview, Wayne's Organic
- Sausage - Proctor Hall
- Olive oil - Ariston
- Ravioli - DiFiore Ravioli Shop
- Grated cheese - DiFiore Ravioli Shop



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