

Gluten-Free Five Cheese Ravioli with Sautéed Broccoli & Purple Cauliflower



PREP TIME: 5 min | COOK TIME: 10 min | READY IN: 15 min | YIELDS: 2 Servings

Ingredients:

- 9 oz package of Three Bridges Gluten Free Five Cheese Ravioli
- 1 cup broccoli, chopped into 1" pieces
- 1 cup purple cauliflower, chopped into 1" pieces
- 1 tbs olive oil
- 2 cloves garlic, minced

Directions:

1. Cook ravioli according to instructions on package. Drain, cover and keep warm.
2. In a medium sauce pot, bring 6 cups of water to a boil and then turn off. Blanch broccoli and cauliflower by submerging chopped pieces into the water for 90 seconds and then remove from pot and drain. Toss cooking water.
3. Heat a sauté pan on medium heat and add olive oil, garlic and chili flakes. Brown garlic, about 30 seconds. Add drained broccoli and cauliflower to garlic and brown, stirring often, about 5 minutes.
4. Remove pan from heat and add reserved ravioli. Gently mix together to coat. Serve and enjoy!