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TOFU RAVIOLI WITH CHUNKY VEGETABLE MARINARA

SERVES 4-6

INGREDIENTS:

two 13-ounce packages SoyBoy Tofu Ravioli
1 - 1 ½ cups peeled, rough chopped onion
1 - 1 ½ cups deseeded, rough chopped Bell pepper
2 - 3 Tbs. olive oil (plus more as needed)
2 cups rough chopped zucchini (1" cubes)
2 cups rough chopped eggplant (1" cubes, skin on is okay)
2 large cloves garlic, minced
approx. ¼ - ½ tsp. dried basil
approx. ¼ - ½ tsp. dried oregano
pinch of red pepper flakes to taste
two 28-ounce cans crushed tomatoes
approx. ½ - ⅔ cup water for rinsing empty cans of crushed tomatoes
salt to taste if desired

PROCEDURE:

Add a splash of olive oil to a large, heavy bottomed pot on medium to medium-high heat and sauté the chopped onion and pepper to soften a bit. After a couple of minutes, add the zucchini and eggplant, adding more olive oil as you need to as the eggplant absorbs it.

Stir that regularly and once the eggplant and zucchini have softened up quite a bit, add the minced garlic and a sprinkling of dried basil and dried oregano and an optional pinch of dried red pepper flakes.

Then add the two cans of crushed tomatoes, rinse each can with ¼ - ½ cup of water, add the water to the pot and bring it up to a gentle simmer. (This recipe makes more sauce than needed for two packages of ravioli so you'll have leftover sauce for another meal. Freeze it if you like.)

After the sauce simmers along for 10-15 minutes, add the tofu ravioli to a large pot of boiling water and cook according to directions.

Carefully drain the ravioli and serve with the chunky vegetable marinara over the top.

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