

Cheese Ravioli all' Amatriciana

Ingredients

1 package store bought cheese ravioli

5 oz pancetta, diced

1 small onion, chopped

1 clove garlic, grated

1 can petite diced tomatoes (14.5oz)

2 tbsp olive oil

1/4 cup dry white wine

salt and pepper to taste

1/4 tsp red pepper flakes (or to taste)

freshly grated Parmesan cheese to serve

Method

Heat the oil in a large frying pan over moderate heat. Add the pancetta and onion, sauté until the pancetta has rendered its' fat and the onions are golden.

Deglaze the pan with the white wine. Cook until most of the liquid has boiled off.

Add the tomatoes, seasonings and red pepper flakes. Cook for about 15 minutes.

In the meantime cook the ravioli according to package instructions. Drain the cooked ravioli and gently toss in the sauce.

Serve with freshly grated Parmesan cheese.

Buon Appetito!