

Ravioli with Sun-Dried Tomato Cream Sauce

2 T butter

1 garlic clove, minced

1 C chicken stock

9 oz cooked ravioli's or tortellini's

1/2 C dry-pack sun dried tomatoes

1 C whipping cream

2 T chopped fresh basil leaves

2 T fresh chopped parsley

Melt butter in small sauce pan over low heat. Add garlic and cook 30 seconds. Add stock and tomatoes; bring to a boil. Simmer, uncovered, over medium heat, about 10 minutes or until tomatoes

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are tender. Remove tomatoes. Cut small tomatoes in half, and larger tomatoes into quarters. Return to saucepan. Add cream and bring to a boil stirring. Simmer over medium heat until sauce is thick enough to lightly coat a spoon (Sauce can be kept, covered, 1 day in refrigerator).

Cook ravioli or tortellini according to package directions. Meanwhile reheat sauce (if chilled). Drain pasta gently but thoroughly. Add basil to sauce and if desired parsley. Taste and adjust seasoning. To serve, spoon a little sauce onto heated plates, top with a few ravioli or tortellini and spoon a little sauce over them and top with more parsley. This is also good over baked salmon (see how to Baked Salmon in [Baked_Salmon.pdf](#)).