



Baked Ravioli Caprese

Ingredients

- 10 ounces fresh ravioli
- 2 tablespoons [Fustini's Pesto olive oil](#)
- 1 pound ground pork
- 1 small yellow onion, fine diced
- 1 garlic clove, minced
- 1-2 tablespoons [Fustini's Organic Tuscan Spice Blend](#)
- 1 cup heavy cream
- 1/2 cup Parmesan cheese, grated, divided
- 2-3 Roma tomatoes, sliced
- 1/4 cup fresh basil, chiffonade
- 8 ounces Mozzarella cheese, grated
- 1-2 Roma tomatoes, diced, garnish
- [Fustini's Riserva](#)

Directions

Step 1.

Preheat oven to 400 degrees. Cook ravioli according to package directions, drain and set aside. In a large sauté pan, heat olive oil. Add ground pork and cook until most of the pink has disappeared. Add onion, garlic and spice blend and sauté for 1-2 minutes. Stir in the heavy cream and boil for 1-2 minutes until sauce begins to thicken. Add 1/2 of Parmesan cheese and mix to combine.

Step 2.

In a medium baking dish, layer 1/2 of the pasta. Top with sliced tomatoes, 1/2 the basil and 1/3 of the mozzarella. Spoon out 1/2 of the pork mixture on top of the Mozzarella cheese. Repeat another layer of pasta, basil, 1/3 mozzarella and the remaining pork mixture (pouring any extra liquid over top.) Top with remaining mozzarella. Bake for 25 minutes until golden and bubbly. Cool slightly. Garnish with remaining Parmesan cheese. Top with diced tomato and drizzle with Riserva.