

## This Ravioli with Tomatoes, Asparagus, and Garlic Herb Sauce Is My 25-Minute Weeknight Hero

Why This Ravioli Dish Is on Repeat in My Kitchen



**TIME**  
**25 min**

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**ChefManiac**

### INGREDIENTS

- 1 tablespoon olive oil
- 1 pound asparagus, ends trimmed and cut into 2-inch pieces
- 2 cups cherry tomatoes, halved
- 3 cloves garlic, minced
- Salt and black pepper, to taste
- 1/4 cup chicken broth (or veggie broth for a vegetarian version)
- 1 tablespoon lemon juice (fresh-squeezed is best)
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh parsley
- 1/4 cup grated Parmesan cheese (plus more for serving)
- 1 package (20 ounces) refrigerated cheese ravioli

### DIRECTIONS

- 1. Cook the Ravioli:** I start by boiling the ravioli according to the package instructions, usually around 4-5 minutes. Once they're tender, I drain them and set them aside. If I'm prepping ahead, I toss them with a little olive oil so they don't stick together.
- 2. SautØ the Asparagus:** In a large skillet, I heat the olive oil over medium-high heat. I add the asparagus and cook for about 4-5 minutes, until it's bright green and tender-crisp. I like a little bite left-it adds texture to the final dish.
- 3. Add Tomatoes and Garlic:** Next, I toss in the halved cherry tomatoes and minced garlic. I season everything with salt and pepper and cook for another 2-3 minutes, just until the tomatoes start to soften and the garlic becomes fragrant.
- 4. Simmer the Sauce:** I pour in the chicken broth and a tablespoon of fresh lemon juice. That little splash of lemon adds the perfect amount of brightness. I let the mixture simmer for about 2 minutes so the flavors meld and the broth reduces slightly.
- 5. Combine with Ravioli:** Now I gently fold the cooked ravioli into the skillet. I toss everything carefully so the pasta doesn't break. The ravioli soaks up all that garlicky, lemony broth-it's so good.
- 6. Finish with Herbs and Cheese:** I stir in the chopped basil and parsley, then sprinkle in the Parmesan. Just a minute or two more on the heat helps everything come together into a light, flavorful pasta dish.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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