

## Fresh Herb Ravioli with Tomatoes and Garlic - Ready in 20 Minutes

When it comes to quick and delicious weeknight meals, this



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 tablespoon olive oil
- 1 pound asparagus, trimmed and cut into 2-inch pieces
- 2 cups cherry tomatoes, halved
- 3 cloves garlic, minced
- 1 (18-20 oz) package fresh or refrigerated cheese ravioli
- $\frac{1}{2}$  cup vegetable or chicken broth (or pasta water)
- 2 tablespoons butter
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon fresh basil, chopped (or 1 tsp dried)
- Salt and freshly ground black pepper, to taste
- Optional: Parmesan cheese and lemon zest for serving

### DIRECTIONS

1. Cook the Ravioli: Bring a large pot of salted water to a boil. Cook the ravioli according to package instructions until al dente. Drain, reserving  $\frac{1}{2}$  cup of pasta water, and set aside.
2. Sauté the Veggies: In a large skillet, heat olive oil over medium heat. Add asparagus and cook for 3-4 minutes, until it starts to soften. Stir in cherry tomatoes and garlic. Cook for another 3-4 minutes, until tomatoes begin to burst and release juices.
3. Build the Sauce: Pour in broth or reserved pasta water, and stir in butter to melt. Season with salt and pepper. Let simmer for 2-3 minutes to bring the flavors together.
4. Add the Ravioli & Herbs: Add the cooked ravioli to the skillet and toss gently to coat. Sprinkle in parsley and basil, folding everything together.
5. Serve: Spoon onto plates and top with freshly grated Parmesan and lemon zest, if desired. Serve immediately while warm.

### TIPS FOR SUCCESS

Don't overcook the asparagus - it should be bright green and just tender.  
Use good quality refrigerated ravioli - cheese or spinach-ricotta works best.  
For a creamy version, stir in a splash of heavy cream or a dollop of ricotta.  
This dish is best served fresh but can be stored and reheated gently.

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

Original recipe: <https://chefmaniac.com/fresh-herb-ravioli-with-tomatoes-and-garlic-ready-in-20-minutes/>