

# Ravioli and Tomato Salad with Masses of Basil

*From the Deborah Madisons cookbook Vegetarian Cooking for Everyone this is a delicious fresh salad for summertime when the ingredients are at their best*

Serves:

Oven Temp:

Prep Time:

Cooking Time:

## Ingredients

Qty	Ingredient
1 lb	cheese ravioli; or tortellini
2 pounds	tomatoes; cut into a large dice
6 ounce	artichoke hearts; drained and halved
1 bunch	basil; torn
1/2 cup	Nicoise olives; pitted and chopped
3 tablespoon	capers; rinsed
1/4 cup	extra virgin olive oil
	salt
	pepper; freshly ground; freshly ground
	red wine vinegar; balsamic vinegar also works wel; balsamic vinegar also works wel



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## Method

- | Step | Instruction   |
|------|---|
| 1    | 1. Cook ravioli until pasta is just done-- you don't want them to get mushy.  |
| 2    | 2. Mix tomatoes, artichokes, basil, olives, capers and oil in a bowl. Add ravioli and mix carefully, taking care not to damage the pasta. |
| 3    | 3. Sprinkle with salt, pepper and vinegar to taste. Enjoy!  |

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