

Olive and Mushroom Ravioli in Tomato Sauce

Sauce

- 1 small onion
 - 1 tablespoon olive oil
 - 4 cloves garlic
 - 1 (15 ounce) cans tomato sauce
 - 2 cups chicken stock
 - 1/2 cup dry white wine
 - 1 teaspoon dried oregano
 - 1 teaspoon dried thyme
 - 1/2 teaspoon salt or more to taste
- ## Ravioli

- 1 cup ricotta cheese
- 1 (6 ounce) can chopped California ripe olives
- 3 ounce cremini (baby bellas) mushrooms, minced finely
- Salt and pepper
- 1 (12 ounce) package wonton wrappers

Using a food processor, mince onion and garlic until almost pureed. In a large saucepan over medium heat, sauté the onions and garlic in the olive oil for 2 minutes, stirring occasionally. Add tomato sauce, chicken stock, wine, oregano, thyme and salt. Simmer 20 minutes.

Meanwhile prepare the ravioli: set a large pot of water on to boil. In a medium bowl mix olives, mushrooms, and ricotta add salt and pepper to taste. Using a large melon baller or teaspoon, place a dollop of the olive filling into the center of the wonton wrapper. With your finger moisten all edges with water. Place a 2nd wonton wrapper over the top and lightly press on the edges to seal. Repeat until all the wonton wrappers and filling is used.

Drop ravioli into boiling water a few at a time (don't crowd or they'll stick together). boil for 7 minutes. Place ravioli in a shallow bowl and ladle tomato sauce over the top. Garnish with chopped parsley, grater parmesan and olives if desired.