Ravioli with Corn
Cheap, Fast and Healthy, Mar. 26th

Ingredients:
• 2 (9 oz.) pkgs. refrigerated cheese ravioli
• 3 Tbsp. olive oil
• 3 cloves garlic, minced
• 2 cups frozen corn, thawed
• 1 cup chopped tomato
• Salt and pepper to taste
• 1/2 tsp. dried basil leaves
• 1/3 cup grated Parmesan cheese

Directions:
1. In large pot of boiling water, cook ravioli according to package directions and drain well.
2. Meanwhile, while pasta is cooking, heat oil in large skillet and saute garlic for 2-3 minutes, stirring constantly.
3. Drain corn well and add to garlic with tomato; cook and stir until hot.
4. Add ravioli, basil, salt, and pepper and toss to coat well.
5. Sprinkle with cheese and serve.
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