

# One Pot Sausage Ravioli by Lynn's Recipes

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Lynn demonstrates a super fast and easy One Pot Sausage Ravioli. This is very quick to get on the table and along with a salad and some garlic bread makes a great dinner. Adapted from Publix.

## Ingredients:

- 1 Tablespoon olive oil
- 1 Tablespoon garlic
- 1/2 cup diced onions
- 1 pound Italian, sausage (if in casing, remove from casings)
- 1 (24 ounce) jar of Tomato & Basil Pasta Sauce
- 1-1/2 cups water
- 1 (9 ounce) package refrigerated four-cheese ravioli

Preheat large saucepan on medium-high heat for 2-32 minutes. Add oil, garlic, onions and sausage; brown 5-7 minutes, stirring to crumble meat and cook until meat is no longer pink.

Stir in remaining ingredients and bring to a boil; cook and stir 10-12 minutes or until pasta is tender and sauce thickens.

Serve.

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