



# SUN DRIED TOMATO & BASIL RAVIOLI IN CHICKEN BROTH



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Photos: Melanie Maps  
Chef: Jonnie Pratt

**SERVES: 4**

## INGREDIENTS

1 packet fresh sun dried tomato & basil ravioli • 1 Large chicken leg • 80g Carrot • 80g Onion • 40g Celery • 1 Bay leaf • Salt & pepper • 4 Fresh basil leaves

## METHOD

Place the chicken in a pot and cover with water • Chop the vegetables and add to the pot with the bay leaf • Bring to the boil and remove any scum from the surface with a ladle • Reduce to a simmer and cook for 1 hour • Strain, season and keep warm • To serve, cook the ravioli for 4 minutes in plenty of boiling salted water • Strain and put in the bottom of bowls • Cover with the chicken broth, torn basil leaves • Serve steaming hot

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