

## *Spinach & Ricotta Ravioli Soup*

**2 TBSP OLIVE OIL**

**2 SMALL RED POTATOES CUT INTO SMALL CUBES**

**12 OZ STIR-FRY (USE HALF OF BAG-CUT INTO BITE SIZE)**

**5-6 STRIPS OF PERDUE SHORT CUT CHICKEN BREASTS  
(CHOP INTO PIECES)**

**1 TSP. ITALIAN SEASONING**

**2 TBSP. CHICKEN BOUILLON GRANULES**

**4 CUPS WATER**

**1 TSP. PENSEYS MURAL OF FLAVOR OR MRS. DASH**

**2 TBSP. DEHYDRATED ONION FLAKES**

**1 TSP. ONION POWDER**

**RANA SPINACH & RICOTTA RAVIOLI**

Add olive oil to pot with potatoes and cook until slightly brown. Add stir-fry veggies, chicken, Italian seasoning, chicken bouillon, water, Penseys seasoning (or your choice), onion flakes, onion powder and cook for 15 minutes until potatoes are soft.

Add ravioli and simmer another 5 minutes. Serve in a bowl and sprinkle Italian grated cheese on top. Serve with crusty bread or cheese bread.

Enjoy!