



Greek-Style Beef & Cheese Ravioli

Makes 4 Servings

- 1 $\frac{1}{4}$ pounds of ground beef
- 1 package (9 ounces) refrigerated cheese ravioli
- 2 cans (14 $\frac{1}{2}$ ounces each) diced tomatoes with basil, garlic and oregano, undrained
- 2 cups lightly packed fresh baby spinach
- 1 cup pitted ripe olives
- $\frac{1}{2}$ to $\frac{3}{4}$ cup crumbled feta cheese

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1. Cook ravioli according to package directions; drain
 2. Meanwhile brown ground beef in deep 12-inch nonstick skillet over medium heat 8 to 10 minutes or until beef is not pink, breaking up into $\frac{3}{4}$ -inch crumbles. Pour off drippings.
 3. Stir in tomatoes; bring to a boil. Reduce heat; simmer 10 minutes, stirring occasionally. Stir in ravioli; simmer 3 minutes. Stir in spinach and olives; cook just until spinach is wilted. Sprinkle with cheese before serving.