

## **Ravioli Soup**

10 servings

1 pound ground beef  
2 cups water  
2 cans, 28 ounces crushed tomatoes  
1 can, 6 ounces tomato paste  
1 ½ cups chopped onion  
¼ cup minced fresh parsley  
2 garlic cloves, minced  
¾ teaspoon dried basil  
½ teaspoon dried oregano  
½ teaspoon onion salt  
1 tablespoon sugar  
½ teaspoon salt  
¼ teaspoon pepper  
¼ teaspoon dried thyme  
1 package (9 ounces) refrigerated cheese ravioli  
¼ cup grated Parmesan cheese

In a Dutch oven, cook beef over medium heat until no longer pink; drain.

Add the water, tomatoes, tomato paste, onion, parsley, garlic and seasonings; bring to a boil. Reduce heat; cover and simmer for 30 minutes.

Meanwhile, cook ravioli according to package directions; drain.

Add to soup and heat through.

Stir in the Parmesan cheese.

Garnish with additional parsley if desired.