



weekend

easy

PESTO RAVIOLI WITH SPINACH AND TOMATOES

2 8-ounce packages frozen or refrigerated cheese ravioli
1 tablespoon olive oil
1 pint grape tomatoes
5-ounce package baby spinach
 $\frac{1}{3}$ cup pesto

Bring a large pot of water to a boil. Cook ravioli according to package directions; drain and set aside.

Heat oil in a large nonstick skillet over medium heat. Add tomatoes; sauté until they begin to burst, 3 to 4 minutes. Add spinach and continue to cook, stirring frequently, until it wilts, 1 to 2 minutes.

Add the cooked ravioli and pesto; stir gently to combine.

Serves 4

Active Time: 15m

Total Time: 15m

NUTRITION FACTS

Amount per serving:

Calories: 361

Total Fat: 19g

Saturated Fat: 6g

Monounsaturated Fat: N/A

Cholesterol: 47mg

Sodium: 407mg

Carbohydrates: 35g

Dietary Fiber: 4g

Total Sugars: N/A

Added Sugars: 6g

Protein: 14g

Potassium: 374mg

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