



GLUTEN-FREE PESTO RAVIOLI



Tender **Gluten-Free Cheese Ravioli** tossed with basil pesto, red onion and cherry tomatoes, garnished with shaved parmesan cheese. Yield: 2 Servings

Ingredients:

12 Each	Gluten-Free Cheese Ravioli [#73996], Prepared According to Package Directions
1 Tbsp.	Vegetable Oil
¼ Cup	Red Onion, Sliced
½ Cup	Cherry Tomatoes
To Taste	Salt & Black Pepper
½ Cup	Basil Pesto
Garnish	Parmesan Cheese, Shaved

Directions:

1. Heat the vegetable oil in a medium sauté pan on medium heat.
2. Sauté the red onion, then cook for 1–2 minutes, or until the onions are translucent.
3. Add in the cherry tomatoes, salt and black pepper, then cook for another minute.
4. Stir in the basil pesto, then add in the **Gluten-Free Cheese Ravioli**.
5. Cover the **Gluten-Free Cheese Ravioli** in the sauce, then place them on the plate with the vegetables.
6. Garnish with parmesan cheese.

