



ROOT VEGETABLE & CHEESE RAVIOLI

Bernardi
ITALIAN SOLUTIONS

Jumbo Cheese Round Ravioli tossed with basil pesto, diced beets, roasted sweet potatoes, red onion and toasted walnuts, garnished with shaved parmesan cheese.
Yield: 2 Servings

Ingredients:

7 Each	Jumbo Cheese Round Ravioli [#74757], Prepared According to Package Directions
1 Tbsp.	Vegetable Oil
¼ Cup	Red Onion, Sliced
¼ Cup	Red Beets, Roasted & Diced
¼ Cup	Sweet Potatoes, Roasted & Diced
To Taste	Salt & Black Pepper
¼ Cup	Walnuts, Toasted & Chopped
½ Cup	Basil Pesto
Garnish	Parmesan Cheese, Shaved

Directions:

1. Heat up the vegetable oil over medium heat in a large sauté pan.
2. Sauté the red onion for 1-2 minutes, or until they are translucent.
3. Add in the red beets, sweet potatoes, salt and black pepper, then cook for another minute.
4. Stir in the **Jumbo Cheese Round Ravioli**, walnuts and the basil pesto, then bring it to a simmer.
5. Garnish with shaved parmesan cheese.

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