



Peas 'n Parmesan Minted Pesto Ravioli

4 Tablespoons basil pesto
1/2 Tablespoon minced mint
6 ounces fresh snow peas
1 lb package fresh four cheese ravioli, cooked
1 cup frozen peas, defrosted
3 Tablespoons shredded Parmesan cheese
4 chops fresh spinach
1/2 to 1 cup tiny baby kale sprouts
9 grape tomatoes

In a small bowl, stir together basil pesto and fine chopped mint. Set aside.

Cook the ravioli according to package directions. Drain the ravioli; return to saucepan.

Stir in reserved pesto sauce. Add the snow peas and defrosted peas. Stir in Parmesan cheese.

Place spinach on serving platter; spoon ravioli in center; top with tiny baby kale sprouts. Garnish the dish with grape tomatoes.

Serves 4 as side dish Preparation time: about 20 minutes

About the recipe: Basil mint pesto makes the ravioli sparkle with freshness. Crunchy snow peas and soft dinner peas highlight the flavorful pasta. Topped with tiny baby kale sprouts, warm ravioli with cool spinach is a real springtime delight.