
Grilled Pesto Ravioli

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2 tablespoons olive oil

1 onion, chopped

salt

pepper

2 cloves garlic, sliced

1 pound refrigerated ravioli

2 cups water

1/2 cup pesto sauce

basil (for topping)

Parmesan cheese (for topping)

Place a ten-inch cast-iron skillet on the grill over medium-high heat. Add the olive oil and chopped onion. Saute' for about 5 minutes.

Season with salt and pepper. Add the garlic and cook for 1 minute.

Stir in the ravioli and two cups of water. Shimmy the pan to settle the ravioli.

Cover the grill. Cook, stirring once or twice, until the ravioli are tender and the liquid has reduced to a thin layer, 8 to 10 minutes.

Remove from the heat and stir in the pesto. Top with basil and Parmesan.

Serve.

Grilled, Pasta

Per Serving (excluding unknown items): 897 Calories; 84g Fat (81.9% calories from fat); 21g Protein; 20g Carbohydrate; 4g Dietary Fiber; 35mg Cholesterol; 844mg Sodium. Exchanges: 2 1/2 Lean Meat; 2 Vegetable; 15 Fat; 1/2 Other Carbohydrates.