

## **Pesto Ravioli**

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**1 pound asparagus, trimmed**

**1 pound ravioli**

**1 cup red cherry tomatoes**

**1 cup yellow cherry tomatoes**

**1 tablespoon olive oil**

**1/2 teaspoon salt**

**1 cup prepared pesto**

**2 tablespoons Parmesan cheese, grated**

Steam the asparagus until tender.

In a saucepan, cook the ravioli according to package directions. Set aside.

In a saute' pan, saute the asparagus with the red and yellow cherry tomatoes in the olive oil until soft.

Transfer the asparagus and tomato mixture to a large bowl.

Sprinkle with salt.

Add the cooked ravioli, pesto and Parmesan cheese. Toss well to coat.

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Per Serving (excluding unknown items): 1033 Calories; 48g Fat (41.6% calories from fat); 48g Protein; 103g Carbohydrate; 8g Dietary Fiber; 475mg Cholesterol; 3949mg Sodium. Exchanges: 6 Grain(Starch); 3 1/2 Lean Meat; 2 Vegetable; 7 1/2 Fat.