



Gluten Free Cheese Ravioli with arugula pesto & roasted tomatoes

Yield 4 servings: 24 pieces of GF cheese ravioli (approx. 5 oz. per portion)

Arugula Pesto:

2 TBSP Pine nuts, toasted
2 Cups Arugula, packed
¼ Cup Basil leaves, packed (¾ oz. container, stems removed) reserve 2 large leaves for garnish
2 TBSP EVOO (extra virgin olive oil)
2 TBSP Parmesan cheese, grated
¼ tsp Lemon zest
½ tsp Lemon juice
½ tsp Garlic, minced
Salt and black pepper to taste

Roasted Grape Tomatoes:

12 oz. Grape tomatoes, washed
1 TBSP EVOO (extra virgin olive oil)
1 ea. Garlic clove, sliced
Salt and black pepper to taste
¼ Cup Vegetable Broth
Parmesan cheese to taste

Arugula Pesto:

Yield ¾ Cup: 4 servings

- Place all ingredients for the arugula pesto in the food processor.
- Blend until smooth.

Roasted Grape Tomatoes:

Yield 1 Cup roasted: 4 servings

- Place washed tomatoes, EVOO, garlic, salt and pepper in a baking pan.
- Roast at 350° F for 12 minutes.
- Remove from oven and add vegetable broth.

To Serve:

- Cook the GF cheese ravioli according to package instructions.
- Place the pesto in a large sauté pan that can hold the pesto and cooked ravioli for tossing.



- When the ravioli are cooked, toss in the pesto along with 2 TBSP of the pasta water.
- Serve 6 ravioli per plate and top with roasted cherry tomatoes, chopped basil and parmesan cheese.

Buon appetito!

