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Parmesan Raviolini
with Basil Pesto & Summer Vegetables

Prepared pesto is a great trick for putting a delicious dinner on the table in under 30 minutes. To keep this pasta dish light and healthy, we're using equal parts veggies and raviolini. A sprinkle of nutty Parmesan is just the right amount of indulgence.

25 min   *level 1*

veggie

Parmesan Raviolini	Broccoli	Yellow Squash	Green Beans	Pesto	Grape Tomatoes

Basil	Parmesan

Ingredients		2 People	4 People
Parmesan Raviolini	1) 2) 3)	9 oz	18 oz
Broccoli		1 head	2 heads
Yellow Squash		1	2
Green Beans		4 oz	8 oz
Pesto	2) 4)	1 container	2 containers
Grape Tomatoes		3 oz	6 oz
Basil		1 bunch	2 bunches
Parmesan	2)	¼ C	½ C
Olive Oil*		1 T	2 T

*Not Included
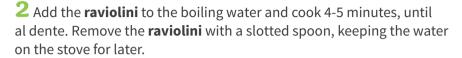
Allergens
1) Wheat
2) Dairy
3) Eggs
4) Tree Nuts

Tools
Large Pan, Large Pot, Strainer, Slotted Spoon

Ruler
0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 606 cal | Carbs: 55 g | Fat: 30 g | Protein: 32 g | Fiber: 7 g
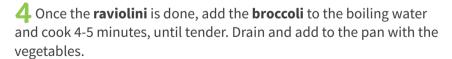

1 **Get ready to cook**: bring a large pot of water to a boil with a large pinch of **salt**. Meanwhile, cut the **broccoli** into bite-sized florets. Trim the **green beans** then cut into 1½-inch pieces. Halve the **squash** lengthwise then slice into ¼-inch half moons. Halve the **grape tomatoes**. Thinly slice the **basil**.

2 Add the **raviolini** to the boiling water and cook 4-5 minutes, until al dente. Remove the **raviolini** with a slotted spoon, keeping the water on the stove for later.

3 While the **raviolini** cooks, heat **1 tablespoon olive oil** in a large pan over medium-high heat. Add the **squash** and cook, tossing, 5 minutes, until softened. Add the **green beans** and **tomatoes** and cook another 3 minutes, until crisp-tender. Season with **salt** and **pepper**.

4 Once the **raviolini** is done, add the **broccoli** to the boiling water and cook 4-5 minutes, until tender. Drain and add to the pan with the vegetables.

5 Add the drained **raviolini, pesto** (we used ¼ Cup), **parmesan**, and **half the basil** to the pan. Toss until thoroughly combined, then season with **salt** and **pepper**.

6 Divide **raviolini** among bowls and garnish with the **remaining basil**. Enjoy!