

# Mini Ravioli Skewers

CommunityTable.com

*three cheese mini ravioli*  
*mozzarella cheese*  
*grape tomatoes*  
*pesto*

On a wooden skewer, thread three mini ravioli, two 1/2-inch cubes of mozzarella and three grape tomatoes in an alternating pattern.

Serve pesto as a dipping sauce or drizzle it on the ravioli.

---

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Appetizers

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	0	<b>Vitamin B6 (mg):</b>	0mg
<b>% Calories from Fat:</b>	0.0%	<b>Vitamin B12 (mcg):</b>	0mcg
<b>% Calories from Carbohydrates:</b>	0.0%	<b>Thiamin B1 (mg):</b>	0mg
<b>% Calories from Protein:</b>	0.0%	<b>Riboflavin B2 (mg):</b>	0mg
<b>Total Fat (g):</b>	0g	<b>Folacin (mcg):</b>	0mcg
<b>Saturated Fat (g):</b>	0g	<b>Niacin (mg):</b>	0mg
<b>Monounsaturated Fat (g):</b>	0g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	0g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	0mg	<b>% Refuse:</b>	0.0%
<b>Carbohydrate (g):</b>	0g		
<b>Dietary Fiber (g):</b>	0g	<b>Food Exchanges</b>	
<b>Protein (g):</b>	0g	<b>Grain (Starch):</b>	0
<b>Sodium (mg):</b>	0mg	<b>Lean Meat:</b>	0
<b>Potassium (mg):</b>	0mg	<b>Vegetable:</b>	0
<b>Calcium (mg):</b>	0mg	<b>Fruit:</b>	0
<b>Iron (mg):</b>	0mg	<b>Non-Fat Milk:</b>	0
<b>Zinc (mg):</b>	0mg	<b>Fat:</b>	0
<b>Vitamin C (mg):</b>	0mg	<b>Other Carbohydrates:</b>	0

