

Pesto-Ravioli Casserole

*Best Slow Cooker Recipes
Pillsbury Classic Cookbook #370*

Servings: 6

*1 cup ricotta cheese
1/2 cup basil pesto
1 cup (4 ounce) mozzarella cheese,
shredded
1/2 cup freshly grated Parmesan
cheese
1 jar (24 ounce) chunky pasta sauce
1 package (25 ounce) frozen beef-
filled ravioli (do not thaw)
8 ounces (2 cups) fontina cheese,
shredded
fresh basil leaves (if desired)*

Preparation Time: 15 minutes

In a small bowl, mix the ricotta cheese and pesto. Stir in the mozzarella and Parmesan cheeses.

Spray a four-quart slow cooker with cooking spray.

Spread one cup of the pasta sauce in the slow cooker. Layer with half of the ravioli, half of the ricotta mixture and one cup of the fontina cheese. Top with one cup of the pasta sauce and the remaining ravioli and ricotta mixture. Pour the remaining sauce over the top.

Cover and cook on LOW heat setting for three hours.

Sprinkle the remaining fontina cheese over the ravioli.

Cover and cook for 30 minutes longer or until the ravioli is tender.

Garnish individual servings with basil.

Start to Finish Time: 3 hours 45 minutes

Per Serving (excluding unknown items): 692 Calories; 55g Fat (71.4% calories from fat); 46g Protein; 4g Carbohydrate; 0g Dietary Fiber; 205mg Cholesterol; 1265mg Sodium. Exchanges: 5 1/2 Lean Meat; 6 1/2 Fat.

Italian, Slow Cooker

Per Serving Nutritional Analysis

Calories (kcal):	692
% Calories from Fat:	71.4%
% Calories from Carbohydrates:	2.3%
% Calories from Protein:	26.4%
Total Fat (g):	55g
Saturated Fat (g):	34g
Monounsaturated Fat (g):	15g
Polyunsaturated Fat (g):	3g
Cholesterol (mg):	205mg
Carbohydrate (g):	4g
Dietary Fiber (g):	0g
Protein (g):	46g
Sodium (mg):	1265mg
Potassium (mg):	148mg
Calcium (mg):	986mg
Iron (mg):	1mg
Zinc (mg):	6mg
Vitamin C (mg):	0mg
Vitamin A (i.u.):	2062IU
Vitamin A (r.e.):	618 1/2RE

Vitamin B6 (mg):	.1mg
Vitamin B12 (mcg):	2.7mcg
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	.4mg
Folacin (mcg):	15mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Deficient:	n n%

Food Exchanges

Grain (Starch):	0
Lean Meat:	5 1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	6 1/2
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 692 Calories from Fat: 494

% Daily Values*

Total Fat	55g	84%
Saturated Fat	34g	170%
Cholesterol	205mg	68%
Sodium	1265mg	53%
Total Carbohydrates	4g	1%
Dietary Fiber	0g	0%
Protein	46g	
Vitamin A		41%
Vitamin C		0%
Calcium		99%
Iron		3%

* Percent Daily Values are based on a 2000 calorie diet.