
Spinach-Ravioli Bake

The Essential Southern Living Cookbook

Preparation Time: 15 minutes

Start to Finish Time: 50 minutes

1 package (6 ounce) fresh baby spinach

1/3 cup refrigerated pesto sauce

1 jar (15 ounce) Alfredo sauce

1/4 cup vegetable broth

1 package (25 ounce) frozen cheese-filled ravioli, do not thaw

4 ounces (one cup) shredded Italian six-cheese blend shredded cheese

Preheat the oven to 375 degrees.

Chop the spinach and toss with the pesto in a medium bowl.

Combine the Alfredo sauce and vegetable broth. Spoon one-third of the Alfredo sauce mixture (1/2 cup) into a lightly greased 2.2-quart or 11 x 7-inch baking dish. Top with half of the spinach mixture. Arrange half of the ravioli in a single layer over the spinach mixture. Repeat the layers. Top with the remaining Alfredo sauce.

Bake for 30 minutes. Sprinkle with shredded cheese.

Bake until bubbly, about 5 minutes.

Yield: 6 to 8 servings

Pasta

Per Serving (excluding unknown items): 161 Calories; 12g Fat (65.6% calories from fat); 4g Protein; 10g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 737mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 Fat.