

Recipes makes: 7.25 Servings



**Ingredients-**

- ♥ 1.25 oz Parmesan Cheese
- ♥ 2 Garlic Cloves
- ♥ 1 ½ Cups Baby Spinach
- ♥ ½ Cup Basil
- ♥ ¼ Cup Walnuts, toasted, chopped, and divided
- ♥ 2 Tbsp D'Avolio Garlic Extra Virgin Olive Oil
- ♥ 2 Tbsp Vegetable Broth
- ♥ 1 tsp Lemon Juice
- ♥ 1 tsp D'Avolio 18 Year Aged Balsamic Vinegar

**PREPARATION:**

1. In a food processor, add garlic, parmesan, spinach, basil, and 2 Tbsp walnuts.
2. With processor on low, slowly pour oil, broth, vinegar and juice through food chute. Process until well blended.
3. Place pesto in a large bowl until ravioli is cooked and ready to be tossed.
4. After tossing ravioli in pesto and plating, sprinkle each serving with 1 tsp of the remaining walnuts.

Nutrition Facts	
Serving Size: 1 oz	
Servings: 7.25	
Amount Per Serving	
Calories 80	Calories from Fat 70
	% Daily Value*
<b>Total Fat</b> 8g	<b>12%</b>
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 2.5g	
Monounsaturated Fat 3.5g	
<b>Cholesterol</b> less than 5mg	<b>1%</b>
<b>Sodium</b> 90mg	<b>4%</b>
<b>Total Carbohydrate</b> 1g	<b>0%</b>
Dietary Fiber 0g	2%
Sugars 0g	
<b>Protein</b> 3g	
Vitamin A 15%	• Vitamin C 4%
Calcium 8%	• Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet.	