

# **Meatless Pasta Dishes (main or side dish)**

## **Spinach-Ravioli Lasagna**

1 (6-oz.) package fresh baby spinach, thoroughly washed

1/3 cup refrigerated pesto sauce

1 (15-oz.) jar Alfredo sauce

1/4 cup vegetable or chicken broth, dry white wine, or milk

1 (18 - 25-oz.) package fresh or frozen cheese-filled ravioli\*

1 cup (4 oz.) shredded Italian six-cheese blend

\*I use 2 (9 oz) pkgs of fresh mini ravioli from the dairy area in Publix.

Preheat oven to 375°. Chop spinach, and toss with pesto in a medium bowl.

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

Bake at 375° for 30 minutes. Remove from oven, and sprinkle with shredded cheese. Bake 5 minutes or until hot and bubbly.

If desired, serve with grilled Italian sausage links, onions, and peppers.

Makes 6 to 8 servings.

# **Meatless Pasta Dishes (main or side dish)**

## **Tuscan Pasta With Tomato-Basil Cream**

1 (20-oz.) package refrigerated four-cheese ravioli\*

1 (16-oz.) jar sun-dried tomato Alfredo sauce

2 tablespoons white wine

2 medium-size fresh tomatoes, chopped\*\*

1/2 cup chopped fresh basil

1/3 cup grated Parmesan cheese

Garnish: fresh basil strips

\*1 (13-oz.) package three-cheese tortellini may be substituted.

\*\*1 (5-oz.) can petite diced tomatoes, fully drained, may be substituted.

Prepare pasta according to package directions.

Meanwhile, pour Alfredo sauce into a medium saucepan.

Pour wine into sauce jar; cover tightly, and shake well. Stir wine mixture into saucepan.

Stir in chopped tomatoes and 1/2 cup chopped basil, and cook over medium-low heat 5 minutes or until thoroughly heated.

Toss with pasta, and top evenly with 1/3 cup grated Parmesan cheese.

Garnish, if desired.

If desired, serve with Caprese Chicken.

Yields 4 - 6 servings