

# Ravioli with Arugula Pesto

We're putting together two of our favorite ravioli flavors into one knockout dinner: spinach and artichoke. Tossed with seared summer squash, peppers and our signature arugula pesto, it's a fifteen-minute dinner that's high on flavor, low on effort.

**15** Minutes to the Table

**15** Minutes Hands On

**1 Whisk** *Super Easy*

## Getting Organized

### EQUIPMENT

- Large Saucepan
- Large Skillet
- Large Mixing Bowl

### FROM YOUR PANTRY

- Olive Oil
- Salt & Pepper

### 4 MEEZ CONTAINERS

- Ravioli
- Veggies
- Arugula Pesto
- Italian Cheese

## Good To Know

**Health snapshot per serving** – 610 Calories, 27g Fat, 23g Protein, 76g Carbs, 18 Freestyle Points.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Spinach Artichoke Ravioli, Zucchini, Summer Squash, Onion, Bell Peppers, Arugula, Chive, Parmesan, Asiago, Olive Oil, Lemon, Garlic.

meez meals

### 1. Get Organized

Bring a large saucepan of water to boil with a pinch of salt.

### 2. Cook the Ravioli

Add the **Ravioli** to the boiling water and cook until al dente, about 4 minutes. Drain well and transfer directly to serving bowls.

### 3. Prepare the Veggies

While the Ravioli are cooking, add 1 Tbsp olive oil to a large skillet over high heat. When the oil is hot, add the **Veggies** and a sprinkle of salt and pepper. Sauté until they turn bright colors about 2 minutes.

Transfer the cooked veggies to a large mixing bowl and lightly toss with 2 Tbsp of the **Arugula Pesto**.

### 4. Put It All Together

Spoon the veggies and pesto over the ravioli. Top with the **Italian Cheese** and enjoy!

*We've given you extra Arugula Pesto. Start with a little and add more as desired.*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois \***