



Cheese Ravioli with Pumpkin Sage Sauce

Serves 4

Prep time: 10 minutes, Cook time: 15 minutes

½ cup dry white wine
¼ cup chopped shallots
1 container (10 ounces) BUITONI® Refrigerated Alfredo Sauce
½ cup LIBBY'S® 100% Pure Pumpkin
1 tablespoon chopped fresh sage or 1 teaspoon ground sage
2 packages (9 ounces each) BUITONI® Refrigerated Four Cheese Ravioli
2 tablespoons chopped green onion
Ground black pepper (optional)

COOK wine and shallots in medium saucepan over medium heat, stirring occasionally, until wine is reduced to about 1 tablespoon. Stir in sauce, pumpkin and sage. Continue cooking, stirring occasionally, until heated through.

PREPARE pasta according to package directions; drain, reserving ¼ cup cooking water. Stir reserved water into pumpkin sauce; toss with pasta. Sprinkle with green onion. Season with ground black pepper.

zucca - pumpkin
[zoo-cah]



Z

BuitoniGoltalian.com

BUITONI® is a registered trademark owned by Société des Produits Nestlé, Vevey, Switzerland.



Pesto Omelet

Serves 2

Prep time: 5 minutes, Cook time: 10 minutes

4 large eggs, beaten
1 small tomato, seeded and diced
¼ cup sliced roasted red pepper, drained
2 tablespoons BUITONI® Refrigerated Pesto with Basil
2 tablespoons BUITONI® Refrigerated Freshly Shredded Romano Cheese

COMBINE eggs and tomato in small bowl; set aside.

HEAT greased, large, nonstick skillet over medium-high heat. Pour in egg mixture. Mixture should set immediately at edges. Carefully push cooked mixture at edges toward center so uncooked portions can reach hot pan surface, tilting pan and stirring as necessary. While top is still moist and creamy-looking, fill with roasted pepper, pesto and cheese. Reduce heat to low; fold omelet in half. Cook for an additional 2 minutes. Serve immediately.

TIP: May substitute cheese with BUITONI® Refrigerated Freshly Shredded Parmesan Cheese or feta cheese.

egg - uovo
[oo-oh-voh]

e



BuitoniGoltalian.com

BUITONI® is a registered trademark owned by Société des Produits Nestlé, Vevey, Switzerland.



Chicken and Prosciutto Tortelloni Soup with Spinach

Serves 4

Prep time: 2 minutes, Cook time: 15 minutes

5 cups (40 ounces) chicken broth
1 cup BUITONI® Refrigerated Pesto with Sun Dried Tomatoes
1 package (9 ounces) BUITONI® Refrigerated
Chicken & Prosciutto Tortelloni
4 cups packed fresh baby spinach leaves
Salt and ground black pepper (optional)

COMBINE broth and pesto in large saucepan. Bring to a boil over medium-high heat.

ADD pasta; reduce heat to medium. Cook, stirring occasionally, for 10 minutes or until pasta is tender. Stir in spinach, salt and pepper. Serve immediately.

spinaci - spinach
[spin-ah-chee]



S

BuitoniGoltalian.com

BUITONI® is a registered trademark owned by
Société des Produits Nestlé, Vevey, Switzerland.



Three Cheese Tortellini Soup

Serves 4

Prep time: 5 minutes, Cook time: 15 minutes


4 cups (32 ounces) reduced-sodium chicken
or vegetable broth
1 container (15 ounces) BUITONI® Refrigerated Marinara Sauce
1 cup white wine
¼ teaspoon ground cayenne pepper
1 package (9 ounces) BUITONI® Refrigerated
Three Cheese Tortellini
½ pound (51-60 count) small cooked shrimp
1 cup loose-pack frozen petite peas, thawed

COMBINE broth, sauce, wine and cayenne pepper in large saucepan. Bring to a boil over medium-high heat.

ADD pasta; reduce heat to medium. Cook, stirring occasionally, for 10 minutes or until pasta is tender.

ADD shrimp and peas; cook for an additional 1 minute. Serve immediately.

tortellini - tortellini
[tore-tuh-lee-nee]



BuitoniGoltalian.com
BUITONI® is a registered trademark owned by
Société des Produits Nestlé, Vevey, Switzerland.



Whole Wheat Ravioli with Sautéed Vegetables

Serves 4

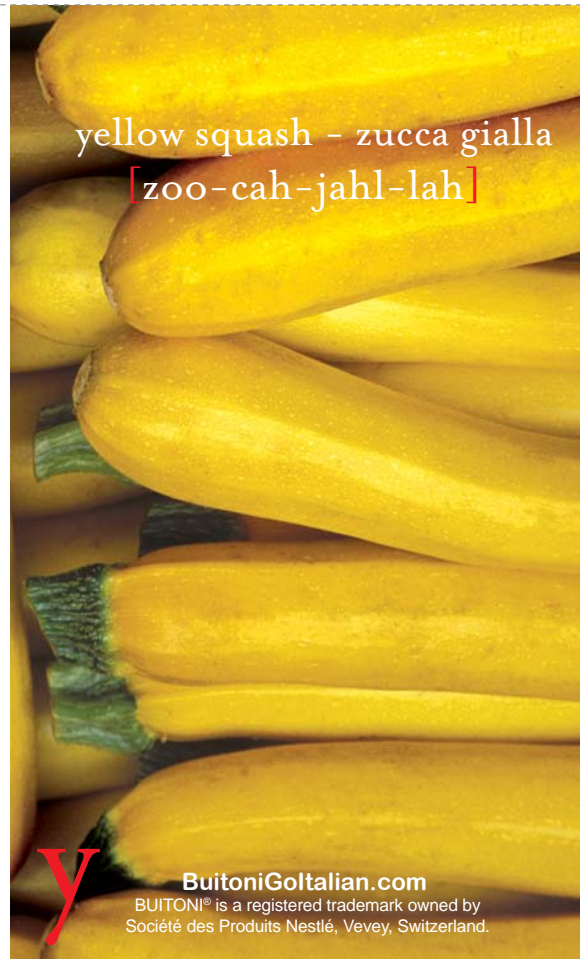
Prep time: 10 minutes, Cook time: 13 minutes

- 1 package (9 ounces) BUITONI® Refrigerated Whole Wheat Four Cheese Ravioli
- 2 tablespoons extra virgin olive oil
- ½ pound fresh green beans
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 yellow summer squash, quartered and sliced
- ½ cup halved cherry or grape tomatoes
- 1 tablespoon chopped fresh garlic
- ½ cup (1.5 ounces) BUITONI® Refrigerated Freshly Shredded Parmesan or Romano Cheese

PREPARE pasta according to package directions.

HEAT oil in large skillet over medium-high heat. Add green beans, salt and pepper; cook, stirring frequently, for 5 minutes. Add squash; cook, stirring frequently, for 3 minutes. Add tomatoes and garlic; cook, stirring frequently, for 2 minutes or until vegetables are tender.

TOSS in prepared pasta; cook, stirring frequently for 3 minutes or until pasta is warm. Sprinkle with cheese.



yellow squash - zucca gialla
[zoo-cah-jahl-lah]

BuitoniGoltalian.com

BUITONI® is a registered trademark owned by
Société des Produits Nestlé, Vevey, Switzerland.



Whole Wheat Tortellini with Marinara Sauce and Asparagus

Serves 4

Prep time: 10 minutes, Cook time: 13 minutes

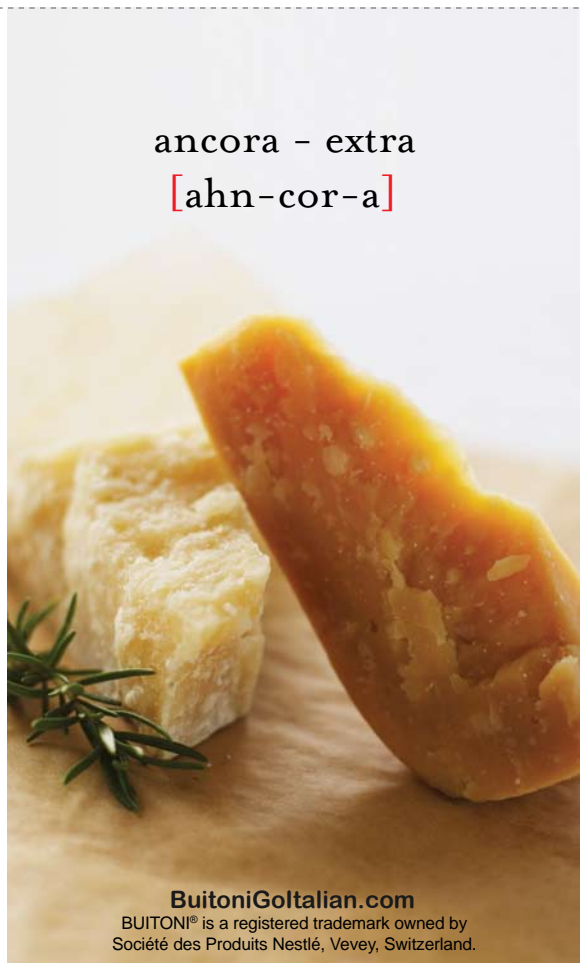
- 1 container (15 ounces) BUITONI® Refrigerated Marinara Sauce
- 1 tablespoon finely chopped fresh basil (optional)
- 1 package (9 ounces) BUITONI® Refrigerated Whole Wheat Three Cheese Tortellini
- 1 pound fresh asparagus, cut into 1-inch pieces (about 2 cups)
- ½ cup sliced red bell pepper
- BUITONI® Refrigerated Freshly Shredded Parmesan Cheese (optional)

HEAT sauce according to package directions. Stir in basil.

PREPARE pasta according to package directions. During the last 3 minutes of cooking, add asparagus and bell pepper and cook until vegetables are tender; drain.

ADD sauce to pasta and vegetables; gently toss. Serve immediately with cheese.

TIP: Try substituting BUITONI® Refrigerated Spinach Cheese Tortellini or Mixed Cheese Tortellini.



ancora - extra
[ahn-cor-a]

BuitoniGoltalian.com

BUITONI® is a registered trademark owned by
Société des Produits Nestlé, Vevey, Switzerland.