



ROAST DUCK RAVIOLI & CREAMY PESTO SAUCE

With Pine Nuts, and Chilli



Serves
2



Preparation Time
10 Minutes



Cooking Time
12 Minutes

Ingredients

- 350g Grand Italian Tuscan Finest Roast Duck Ravioli
- 250g Grand Italian Tuscan Finest Creamy Pesto Pasta Sauce
- 1 tbsp olive oil
- Chilli flakes to taste
- 50g pine nuts

Directions

- Cook the ravioli according to the package directions.
- In a large skillet, add Creamy Pesto Pasta Sauce, gently heat until sauce starts to simmer.
- Add cooked pasta and half the pine nuts, gently toss with the sauce until everything is heated through. Season with chilli flakes, salt and pepper.
- Serve immediately, and garnish with extra pine nuts.



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