



## Ravioli with Minted Pea Sauce

**Prep: 15 minutes • Cook: 10 minutes**

**Serves: 4 as main course or 6 as side dish**

- 2 packages (9 to 10 ounces each) cheese ravioli
- 6 strips vegetarian bacon
- 2 cups frozen green sweet peas, thawed
- 3 tablespoons extra virgin olive oil
- 2 tablespoons coarsely chopped fresh mint leaves plus sprigs for garnish (optional)
- 5 teaspoons fresh lemon juice
- ¼ teaspoon salt
- ½ teaspoon ground black pepper
- ¼ cup drained and chopped roasted red peppers
- ¼ cup drained and chopped sun-dried tomatoes in oil
- ¼ cup shredded Parmesan cheese

**1.** Heat large covered saucepot of salted water to boiling over high heat. Add ravioli and cook as label directs. Drain ravioli and reserve ½ cup cooking water; keep ravioli warm.

**2.** Meanwhile, cook bacon in microwave oven in single layer on microwave-safe plate as label directs; cool and coarsely chop.

**3.** In blender, purée peas, oil, mint, lemon juice, salt, pepper and reserved ½ cup cooking water. Transfer pea mixture to small saucepot. Stir in roasted red peppers and sun-dried tomatoes, and cook over medium heat 4 to 5 minutes or until heated through, stirring occasionally. To serve, spoon sauce over ravioli; sprinkle with bacon and cheese. Garnish with mint sprigs, if desired.

*Approximate nutritional values per serving:*

*650 Calories, 31g Fat (8g Saturated), 70mg Cholesterol,  
1639mg Sodium, 66g Carbohydrates, 8g Fiber, 27g Protein*