



Turkey & Pesto Ravioli with Fresh Tomato Sauce

Ingredients:

6	oz (175 g) 93% lean ground turkey	¼	cup (50 mL) mascarpone cheese, divided
1½	cups (375 mL) loosely packed fresh basil leaves	½	tsp (2 mL) coarsely ground black pepper, divided
½	cup (125 mL) loosely packed fresh parsley	24	round wonton wrappers
5	garlic cloves, peeled, divided	½	cup (125 mL) dry white wine such as Sauvignon Blanc
3	shallots, divided	2	cups (500 mL) grape tomatoes
1½	cups (375 mL) plus 2 tbsp (30 mL) unsalted chicken stock, divided	2	tsp (10 mL) sugar
½	oz (15 mL) Parmesan cheese, grated		Shaved Parmesan cheese and thinly sliced fresh basil leaves for garnish (optional)

Directions:

1. For ravioli, place turkey in **Classic Batter Bowl**; microwave, uncovered, on HIGH 3–4 minutes or until no longer pink. Break up turkey using **Mix 'N Chop**. Drain well and return to batter bowl. Place basil, parsley, two of the garlic cloves, one of the shallots and 2 tbsp (30 mL) of the stock in **Manual Food Processor**; cover and pump handle until finely chopped. Add herb mixture, Parmesan cheese, 2 tbsp (30 mL) of the mascarpone cheese and ¼ tsp (1 mL) of the black pepper to turkey; mix well.
2. Place 12 wonton wrappers on flat side of **Large Grooved Cutting Board**. Using level **Medium Scoop**, scoop turkey mixture onto centers of wrappers; lightly brush edges with water. Place remaining wrappers over filling, pressing around filling. Using rounded edge of **(2 ½-in./6-cm) Biscuit Cutter**, press around filling to seal firmly.
3. Finely chop remaining shallots using **Food Chopper**. Spray **(12-in./30-cm) Skillet** with olive oil using **Kitchen Spritzer**. Add remaining shallots and remaining garlic pressed with **Garlic Press**; cook and stir over medium heat 60–90 seconds or until fragrant. Stir in wine; cook 1 minute. Add remaining 1½ cups (375 mL) stock, tomatoes and sugar; cook, covered, 3–4 minutes or until tomatoes begin to burst. Crush tomatoes with **Mix 'N Chop**. Stir in remaining mascarpone and black pepper. Add ravioli to Skillet; cook, covered, 3–4 minutes or until tender, gently swirling Skillet to coat ravioli with sauce. Garnish with additional Parmesan and basil, if desired. Serve immediately.

Yield: 4 servings

Nutrients per serving: (3 raviolo with sauce): Calories 350, Total Fat 11 g, Saturated Fat 5 g, Cholesterol 50 mg, Carbohydrate 39 g, Protein 19 g, Sodium 440 mg, Fiber 2 g

Cook's Tips: Use the **Vegetable Peeler** to shave Parmesan cheese.