



"Pasta" Bilities Broadcast

Grilled Chicken with Spinach Linguine

Cheese Ravioli Arrabbits

Stove Top Ziti



Grilled Chicken with Spinach Linguine

Recipe by Chef Kymberly Wilbon

AMOUNT	UNIT	INGREDIENT
2	TBSP	Olive Oil
12	OZ	Rao's Homemade Tomato Basil Sauce
2	CUPS	Cooked Linguine
1	CUP	Cooked and Diced Grilled Chicken
1	CUP	Spinach
1 1/2	TBSP	Italian Seasoning
1/4	CUP	Grated Parmesan Cheese (to taste)
		Salt to taste
		Pepper to taste

PROCEDURES

1	On medium heat, drizzle olive oil in a large pot.
2	Add Linguine and Rao's Sauce to pot and mix together.
3	Cook for 3 minutes until warm and bubbly.
4	Add Spinach, Salt, and Pepper, mix.
5	Add Italian Seasoning, mix.
6	Add 1 TBSP graded parmesan cheese, mix.
7	Remove from pot into a serving dish and garnish with the rest of the parmesan.
	CHEF TIP: Use the pasta water to warm your serving dish.



Cheese Ravioli Arrabbita

Recipe by Chef Kymberly Wilbon

AMOUNT	UNIT	INGREDIENT
2	TBSP	Olive Oil
12	OZ	Rao's Homemade Arrabbita Sauce (Spicy Marinara)
2	CUPS	Cheese Ravioli
1/4	CUP	Mixed Peppers, Diced
1	TBSP	Pesto
1	TBSP	Ricotta Cheese
1	TBSP	Grated Parmesan Cheese (to taste)
		Salt to taste
		Pepper to taste
		Parsley to Garnish
PROCEDURES		
1	On medium heat, drizzle olive oil in a large pot.	
2	Gently add Ravioli and Rao's Sauce to pot and mix together.	
3	Cook for 3 minutes until warm and bubbly.	
4	Add Peppers, Salt, and Pepper, gently mix.	
5	Remove from pot into a serving dish.	
6	Add Pesto, Ricotta, Parmesan, and Garnish.	
	CHEF TIP: Use the pasta water to warm your serving dish.	



Stove Top Ziti

Recipe by Chef Kymberly Wilbon

AMOUNT	UNIT	INGREDIENT
2	TBSP	Olive Oil
12	OZ	Rao's Homemade Marinara Sauce
2	CUPS	Cooked Ziti
1	LB	Cooked Ground Turkey
1	CUP	Spinach
1	TBSP	Ricotta Cheese
1/4	CUP	Mozzarella Pearls (to taste)
		Salt to taste
		Pepper to taste

PROCEDURES

1	On medium heat, drizzle olive oil in a large pot.
2	Add Ziti and Rao's Sauce to pot and mix together.
3	Cook for 3 minutes until warm and bubbly.
4	Add Turkey, mix.
5	Add Ricotta, mix.
6	Add Spinach, Salt, and Pepper, mix.
7	Cook down the Spinach.
8	Remove from pot into a serving dish and garnish with the mozzarella pearls.
	CHEF TIP: Use the pasta water to warm your serving dish.