



# Butternut Squash Ravioli

with Swiss Chard & Pecan Sage Brown Butter



Comforting flavors shine in this pasta dish featuring tender ravioli filled with sweet butternut squash. Accompanying these pillows of perfection are sautéed Swiss chard and a rich, gourmet sage brown butter. On top, crushed pecans, golden raisins, and shaved parmesan cheese tie together this delicious dinner.

**Allergens:** Eggs, milk, wheat, tree nuts (optional)

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### SUPPLIES TO GATHER

- Saucepot (3 quarts or larger)
- Nonstick saute pan (12 inches or larger)
- Pasta strainer
- Cooking spoon
- Salt & pepper

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### GOBBLE DINNER KIT

- Butternut squash ravioli
- Rainbow Swiss chard
- Pecan pieces (contains tree nuts)
- Butter
- Sage
- Shaved parmesan cheese
- Golden raisins

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### DID YOU KNOW?

Brown butter is prepared by slowly heating melted butter until any water in the butter has evaporated, and the milk fat solids begin to brown and caramelize. The result will be a nutty and deeply flavored butter that can be used to prepare a pan sauce or even in baking.

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**780 EST CALORIES PER SERVING (2 SERVINGS PER KIT)**

Let's get cooking! Flip me over.





1

Fill a saucepot with water, place it onto the stovetop, and bring to a boil. Season the water with a large pinch of salt.

Use your fingers to pick the **sage** leaves from stems.

When the water is boiling, lower the heat to medium. Add the **butternut squash ravioli** into the pot of water. Gently stir, and cook for 5-7 min, or until the ravioli reach your desired doneness.

Meanwhile, place a nonstick saute pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to medium. When the oil is hot, add the **rainbow Swiss chard** to the pan. **Be careful of any oil splatter.** Season with salt and pepper. Cook for 2-3 min, or until wilted. Then turn off the heat, spoon into a small bowl, and set aside.



2

Next, make the **sage brown butter sauce** which requires full attention and patience:

Return the pan to the stovetop, and set the heat to medium. Add the **butter** into the pan, and stir until melted. Gently swirl the pan to dissipate any foam as it forms in the butter.

As the butter foam begins to clear and the milk solids brown, add the **whole sage leaves, pecan pieces** (omit for tree nut allergies), and **golden raisins**. Cook for 1-2 min, gently stirring the pan, until the sage leaves begin to crispen.

When the **butternut squash ravioli** reach your desired doneness, first reserve **¼ cup of pasta water** from the pot. Strain the ravioli from the water and spoon into the pan with the brown butter sauce.

Return the **rainbow Swiss chard** into the pan and gently stir together. Add spoonfuls of the pasta water as desired with crumbled **shaved parmesan cheese**, to create a pan sauce for the ravioli. Turn off the heat.



3

Let's plate: spoon the butternut squash ravioli, rainbow chard, and the brown butter sauce onto the serving plates.

Please note:

cooking times may vary due to different appliances and temperatures. Adjust cooking times accordingly.