

Butternut Squash Ravioli

with Spinach & 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 spinach and a rich sage brown butter. Crushed pecans, golden raisins, and shaved Parmesan cheese deliciously finish this dinner.

Ingredients

- Butternut squash ravioli **E M W**
- Sage
- Pecan pieces **T**
- Golden raisins
- Butter **M**
- Shaved Parmesan cheese **M**
- Spinach

Allergens

- E** Eggs **M** Milk **W** Wheat **T** Tree nuts (optional)

Supplies to Gather

- Pasta pot (4 quarts)
- Nonstick saute pan (12 inches)
- Small bowl
- Pasta strainer
- Cooking spoon
- Salt & pepper
- Cooking oil

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 in a pan sauce, or even in baking.



790

Calories
Per Serving



Hall of
Fame



Not
Spicy

Let's Get Started!

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

Chef's Tip!

Perfect Your Pasta Game

Salt Generously: Salting the water is your only opportunity to season the pasta itself. The water needs to "taste like the sea" in order to flavor the pasta. We recommend using sea salt.

Stir Occasionally: As soon as you drop your pasta into the pot of boiling water, stir it. Stirring prevents the pasta from sticking together, or to the bottom or sides of the pot. Be sure to also occasionally stir during the cooking process.

► Please Note:

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

When adding ingredients to a hot pan **always be careful of any oil splatter.**



Step 1

- Pick the **sage** leaves from the stems.
- When the water is boiling, reduce the heat to **medium**. Add the **butternut squash ravioli** to the pot of water. Gently stir, and cook for 5-7 min, or until the ravioli reach your desired doneness. When the ravioli are done, **carefully** spoon out $\frac{1}{4}$ cup of **pasta water**, and set aside before straining the pasta.
- Meanwhile, place a large nonstick sauté pan onto the stovetop, add 1 tbsp. of cooking oil, and set the heat to **medium**. When the oil is hot, **carefully** add the **spinach**. Season with salt and pepper, and cook for 2-3 min, or until wilted. Then **turn off the heat**, spoon into a small bowl, and set aside.



Step 2

- Next, make the sage brown butter sauce, which requires full attention and patience:
 - Return the sauté pan to the stovetop and set the heat to **medium**. Add the **butter** and stir until melted. Gently swirl the pan to dissipate any foam as it forms.
 - As the butter foam begins to clear and the milk solids brown at the bottom of the pan, **carefully** add the **whole sage leaves**, **pecan pieces**, and **golden raisins**. Cook for 1-2 min, gently stirring the pan, until the sage leaves begin to crisp. **Turn off the heat.**



Step 3

- Spoon the **butternut squash ravioli** into the sauté pan with the brown butter sauce.
- Add spoonfuls of the reserved **pasta cooking water** and crumble in the **shaved Parmesan cheese**, as desired, to create a pan sauce for the ravioli.



Let's Plate!

Spoon the butternut squash ravioli, spinach, and brown butter sauce onto your serving plates.