



## Peak Season! Butternut Ravioli & Fried Sage

with Brown Butter & Pear Spinach Salad

ca. 20min  2 Servings

An Italian classic, ravioli with brown butter may taste complex, but it comes together in just a few minutes. When butter browns, it caramelizes and develops a nutty fragrance—creating a simple, perfect sauce that coats tender butternut squash ravioli. Fresh sage leaves fry in the butter for a crispy and herbaceous garnish, while we toss a baby green salad with juicy pears in a golden balsamic vinaigrette.

## What we send

- 1 oz walnuts <sup>15</sup>
- ¼ oz fresh sage
- ¾ oz Parmesan <sup>7</sup>
- 1 lemon
- 1 shallot
- 1 pear
- ½ oz whole-grain mustard <sup>17</sup>
- 1 oz golden balsamic vinegar
- 9 oz butternut squash ravioli <sup>1,3,7</sup>
- 5 oz baby spinach

## What you need

- kosher salt & ground pepper
- olive oil
- 6 Tbsp butter <sup>7</sup>

## Tools

- large saucepan
- microplane or grater
- medium skillet

## Cooking tip

It's peak season for butternut squash and pears, which means they're at their most delicious!

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 920kcal, Fat 67g, Carbs 59g, Protein 20g



### 1. Prep ingredients

Bring a large saucepan of salted water to a boil.

Coarsely chop **walnuts**. Pick **sage leaves** from stems, discard stems. Finely grate **Parmesan**, if necessary. **Zest ½ lemon**. Halve **shallot** and thinly slice one half (save rest for own use). Halve **pear**, discard stem and seeds and thinly slice one half (save rest for own use).



### 4. Brown butter

Add **6 tablespoons butter** and **sage leaves** to same skillet over medium-high heat. Cook, stirring occasionally, until butter just begins to brown and sage is crisp, about 5 minutes. Remove from heat and transfer sage leaves to a paper towel to drain. Stir in **lemon zest**.



### 2. Make salad dressing

In a large bowl, whisk to combine **mustard**, **1 tablespoon golden balsamic**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**; stir in **shallots**. Set aside until step 6.



### 5. Cook pasta

Add **ravioli** to **boiling water** and cook, stirring occasionally, until al dente, about 4 minutes. Transfer ravioli with a slotted spoon directly to **skillet with butter**.

Heat skillet over low and add **2 tablespoons pasta water**. Cook ravioli in butter, gently swirling skillet, until pasta is coated and sauce is emulsified, about 1 minute. Season to taste with **salt** and **pepper**.



### 3. Toast nuts

Heat **2 teaspoons oil** in a medium skillet over medium. Add **walnuts** and cook, stirring frequently, until toasted, 3-5 minutes (once nuts start to brown, stir them constantly). Transfer to a bowl and wipe out skillet.



### 6. Finish & serve

Add **spinach** and **pears** to **bowl with dressing** and toss until evenly coated.

Serve **ravioli and sauce**, then top with **walnuts**, **crisped sage**, and **Parmesan** (optionally, squeeze some lemon over top). Enjoy!