

# DINNERLY



## Butternut Squash Ravioli with Fried Sage

Pan-Roasted Squash & Brown Butter



40-50min



2 Servings

Brown butter? Fancy. Fried sage? SO fancy. Butternut squash ravioli? Fancy \*and\* seasonal. We've got you covered!

## WHAT WE SEND

- 1 baby squash
- ¼ oz fresh sage
- ¾ oz Parmesan <sup>2</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>
- 9 oz butternut squash ravioli <sup>1,2,3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- unsalted butter <sup>2</sup>

## TOOLS

- large pot
- large skillet
- colander
- microplane or grater

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 520kcal, Fat 28g, Carbs 52g, Protein 17g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Peel **squash** and cut in half lengthwise; scoop out and discard seeds. Cut one half into ½-inch pieces (save remaining half for own use).

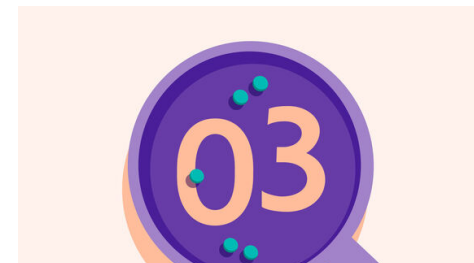
Pick **half of the sage leaves** (save rest for own use) and discard stems.

Finely grate **Parmesan**, if necessary.



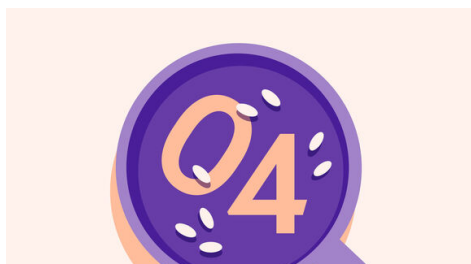
### 2. Cook squash

In a large skillet, heat **1 tablespoon oil** over medium-high heat until lightly smoking. Add **squash**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 5–7 minutes. Transfer to a plate.



### 3. CHICKEN CUTLET VARIATION

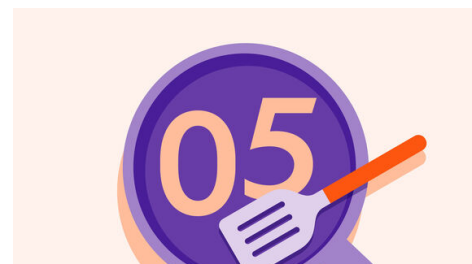
Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**. Wipe skillet.



### 4. Cook sage butter

In same skillet, melt **2 tablespoons butter** over medium heat; add **sage leaves**. Cook, swirling skillet occasionally, until leaves are crisp and butter is browned, 4–5 minutes.

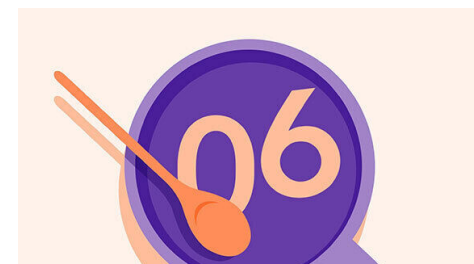
Using a slotted spoon, transfer **crispy sage leaves** to a paper towel-lined plate; reserve skillet with **brown butter** off heat.



### 5. Cook pasta

Add **ravioli** to **boiling water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes.

Reserve **½ cup cooking water**; drain pasta.



### 6. Finish & serve

Add **pasta**, **squash**, and **¼ cup reserved cooking water** to skillet with **brown butter**. Cook over high heat, swirling skillet constantly, until pasta is coated in a glossy, opaque sauce, 1–2 minutes. Loosen sauce with additional cooking water if needed.

Cut **chicken** into strips. Divide **pasta** and **chicken** between plates. Garnish with **Parmesan** and **crispy sage leaves**. Enjoy!