

DINNERLY



Butternut Squash Ravioli with Fried Sage

Pan-Roasted Squash & Brown Butter



30-40min



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 ²
- 9 oz butternut squash ravioli ^{1,2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- unsalted butter ²

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

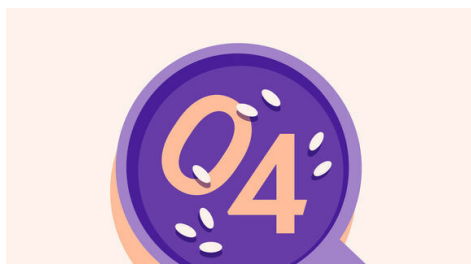
In a large skillet, heat **1 tablespoon oil** over medium-high heat until lightly smoking. Add **squash**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 5–7 minutes. Transfer to a plate.



3. 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.

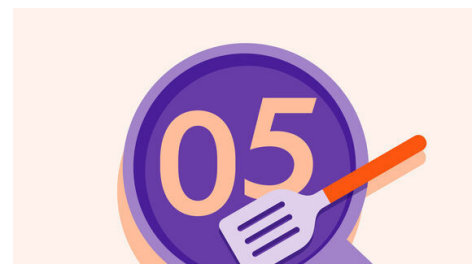
Using a slotted spoon, transfer **crispy sage leaves** to a paper towel-lined plate; reserve skillet with **brown butter** off heat.



4. 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.

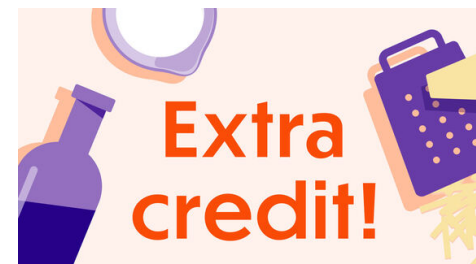
Reserve **½ cup cooking water**; drain pasta.



5. 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 as necessary.

Divide **pasta** between plates. Garnish with **Parmesan** and **crispy sage leaves**. Enjoy!



6. Boost your veggies

Serve your favorite roasted vegetable or a simple salad alongside as a healthy side dish!