

DINNERLY



Brown Butter-Sage Butternut Squash Ravioli

with Mushrooms, Apples & Pine Nuts



20-30min



2 Servings

Level up your dinner menu with this PremiYUM recipe! How many autumnal flavors can we pack into one dish? Just try us. Enjoy the best of the harvest with butternut squash ravioli, pine nuts, mushrooms, and apples tossed in a buttery, sage-infused sauce. Top it off with crisp fried sage leaves and grated Parmesan, then take a refreshing bite of a lemony apple and arugula salad. We've got you covered!

WHAT WE SEND

- 4 oz mushrooms
- ¼ oz fresh sage
- 1 lemon
- ¾ oz Parmesan ⁷
- 1 apple
- 3 oz arugula
- 1 oz pine nuts ¹⁵
- 9 oz butternut squash ravioli ^{1,3,7}

WHAT YOU NEED

- 1 Tbsp olive oil
- 4 Tbsp butter ⁷
- kosher salt & ground pepper to taste

TOOLS

- large saucepan
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 48g, Carbs 60g, Protein 19g



1. Prep ingredients

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

Trim stem ends from **mushrooms** and cut into quarters. Pick **sage leaves** from stems; discard stems. Zest **half of the lemon**. Finely grate **half of the Parmesan**.

Quarter **apple**; discard core. Cut into ¼-inch slices. In a large bowl, combine **arugula** and **¾ of the apples**; refrigerate until step 6.



2. Toast nuts & fry sage

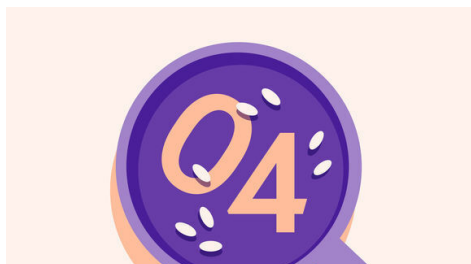
Place **pine nuts** in a medium skillet. Cook over medium-high heat, stirring often, until golden brown, 2–4 minutes; transfer to a plate.

Melt **4 tablespoons butter** in same skillet over medium-high heat. Add **sage** and cook, swirling skillet and flipping leaves occasionally, until dark green and crispy, 3–4 minutes. Transfer to a paper towel-lined plate.



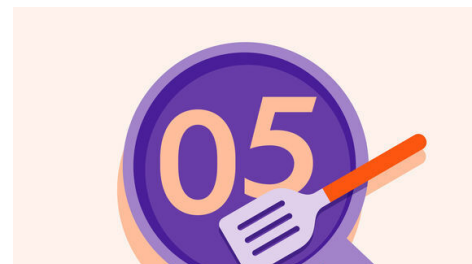
3. Cook mushrooms & apples

Add **mushrooms** and a **pinch each of salt and pepper** to **butter** in same skillet. Lower heat to medium and cook, stirring occasionally, until deeply browned, 3–5 minutes. Add **apples** and cook, stirring occasionally, until tender, 2–3 minutes.



4. Cook ravioli

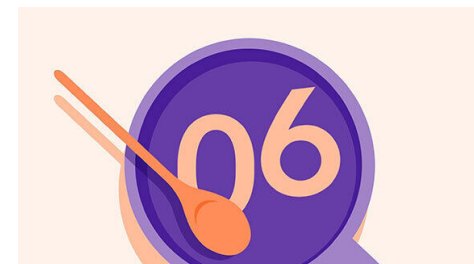
Meanwhile, add **ravioli** to saucepan with boiling **salted water** (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve **1 cup cooking water**; drain pasta.



5. Finish ravioli

To skillet with **mushrooms and apples**, add **ravioli**, **lemon zest**, and **½ cup cooking water**. Cook over medium-high heat, gently stirring, until coated in a glossy sauce, 1–2 minutes.

Off heat, stir in **pine nuts**, **grated Parmesan**, and **1 teaspoon lemon juice**. If sauce is too thick, loosen with **more cooking water**.



6. Toss salad & serve

Toss **arugula** with **1 teaspoon lemon juice** and **1 tablespoon oil**; season with **salt and pepper**.

Serve **ravioli** topped with **fried sage** and **more grated Parmesan**, if desired. Serve **salad** alongside. Enjoy!