



Peak Season! Butternut Squash Ravioli

with Roasted Squash & Brown Butter Sauce



30-40min



2 Servings

Browning butter is the ultimate chef's trick, imparting a delicious, deeply nutty flavor to all kinds of dishes—savory or sweet. Here, it's used as a luscious sauce for butternut squash ravioli, topped with roasted butternut squash (it is fall, after all), sweet red onions, and toasted walnuts. Freshly grated Parmesan and peppery arugula round out the plate in this fancy-feeling weeknight supper.

What we send

- 1 red onion
- ½ lb butternut squash
- garlic
- 1 oz walnuts ¹⁵
- ¾ oz Parmesan ⁷
- ¼ oz fresh thyme
- 9 oz butternut squash ravioli ^{1,3,7}
- 5 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- rimmed baking sheet
- medium pot
- box grater or microplane
- medium skillet
- colander

Cooking tip

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

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 720kcal, Fat 40g, Carbs 72g, Protein 22g



1. Roast vegetables

Preheat oven to 450°F with rack in the lower third. Halve, peel, and cut **onion** through root end into ½-inch-thick wedges. Cut **butternut squash** into ½-inch pieces. Transfer vegetables to a rimmed baking sheet; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, stirring halfway through, about 18 minutes.



4. Cook ravioli

Add **ravioli** to boiling salted water. Cook, stirring occasionally, until al dente, 3-4 minutes. Reserve **½ cup cooking water**, then drain ravioli.



2. Prep ingredients

Meanwhile, bring a medium pot of **salted water** to a boil. Peel and finely chop **1 teaspoon garlic**. Coarsely chop **walnuts**. Finely grate **Parmesan**, if necessary. Pick **1 teaspoon thyme leaves** from stems (save rest for your own use). Discard stems and finely chop leaves.



5. Make sauce

Melt **2 tablespoons butter** in reserved skillet over medium-high. Cook, stirring frequently, until dark golden flecks appear and butter smells nutty and toasty, 2-4 minutes (watch closely, as it can turn from brown to burnt quickly). Whisk in **remaining chopped garlic**, **reserved ½ cup cooking water**, and **half of the Parmesan**.



3. Toast topping

Heat a medium skillet over medium. Add **chopped walnuts** and **2 teaspoons oil**, and cook until fragrant, 1-2 minutes. Add **chopped thyme leaves** and **half of the chopped garlic**. Cook, stirring, until walnuts are toasted and garlic is fragrant, about 30 seconds. Transfer to a plate. Season with **salt** and **pepper**. Wipe out skillet and reserve for step 5.



6. Finish & serve

Transfer **ravioli**, **roasted vegetables**, and **arugula** to the skillet with **sauce**. Cook over medium heat, stirring frequently, until **cheese** is melted and **ravioli** is well coated, about 1 minute. Remove skillet from heat. Season **ravioli** with **salt** and **pepper**, and sprinkle with **toasted walnuts** and **remaining Parmesan**. Enjoy!