

BUTTERNUT SQUASH SQUARE RAVIOLI WITH SAGE COMPOUND BUTTER

Ravioli

- 1 package of Square Butternut Squash Sevioli® Ravioli
- Sage leaves, for garnish

Sundried Tomato Compound Butter

- 1 stick of Unsalted butter
- 3 tbsp Sage leaves
- Companions® parchment paper

1. Julienne sage leaves, and put them into a mixing bowl.
2. Add 1 stick of unsalted butter to the bowl, and mix all ingredients together well.
3. Grab one sheet of Companions® parchment paper and lay flat. Add your butter mix from the bowl then proceed to form and shape your butter mix into a log. Roll the butter in the parchment paper and twist the ends together to secure. Set aside in the fridge to harden.
4. Prepare 1 package of Square Butternut Squash Sevioli® Ravioli according to package directions.
5. Remove your compound butter from the fridge and slice to your desired width, then add a few slices to a pan over medium heat, make sure to reserve 1-2 slices for garnish.
6. Drain and transfer Ravioli, and add to the pan with butter. If pre-making, drain and transfer into a serving tray, and mix ravioli with a bit of olive oil to keep them from sticking together.
7. Plate the ravioli and garnish with the sage compound butter and sage leaves.

ADDITIONAL INFORMATION

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| Course | Dinner |
| Cuisine | Chef Dana, Italian |
| Category | Pasta, Vegetarian |