

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

Course	Dinner
Cuisine	Chef Dana, Italian
Category	Pasta, Vegetarian