

nutty pumpkin ravioli



Total Time: **35 minutes**

Prep Time: **30 minutes**

ingredients (Servings: Serves 6)

Ravioli

One 15 oz can pumpkin

1 teaspoon ground nutmeg

1/4 cup ground walnuts (toasted), plus extra for garnish

1/4 cup grated Parmesan cheese, plus extra for garnish

1/4 teaspoon salt

1/4 teaspoon black pepper

One 8 oz. package wonton wrappers (thawed if frozen)

1

Water for dabbing

2 teaspoons vegetable oil

Sauce

6 Tablespoons butter

1 teaspoon dried sage

Pinch of salt

Pinch of pepper

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directions

step 1: Place the canned pumpkin in a bowl. Add nutmeg, walnuts, Parmesan cheese, 1/4 teaspoon of salt, and 1/4 teaspoon of black pepper, and mix well.

step 2: In the center of a wonton wrapper, place 1 Tablespoon of the pumpkin-cheese mixture.

step 3: Using the tip of your finger, moisten the edges of the wrapper with a dab of water. Place another wrapper on top and press down the edges with your fingertips and the tines of a fork.

step 4: Place the finished ravioli on a cookie sheet lined with Saran™ Premium Wrap that has been coated with 1 teaspoon of vegetable oil (to keep the ravioli from sticking).

step 5: Repeat steps 2-4 until all pumpkin is made into ravioli.

step 6: Add one teaspoon of vegetable oil to a 6-quart pot of water and bring to a boil.

step 7: Add the ravioli and cook for 1 minute. Remove from water and place in a bowl.

step 8: To prep the sauce, melt the butter

3

in a small pan over low heat.

step 9: Add the sage and pinch of salt and pepper.

step 10: Heat the butter until it turns a light golden brown. Remove from heat. Drizzle immediately over the ravioli. Sprinkle with ground walnuts and Parmesan cheese.