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presents

Menu Musings
with

Julie May

Pumpkin Ravioli

Shopping List

Pasta

1 package of Wonton Wrappers (in Produce)

Filling

1/2 small can of pumpkin (NOT pumpkin pie mix)
4 oz light cream cheese
Salt and pepper
6 leaves of fresh sage, chopped small
1/4 cup fresh grated Parmigiano Reggiano

Brown butter sauce with crispy sage leaves

Half stick of butter
Fresh sage leaves
Chopped walnuts, lightly toasted
Optional - Parmigiano Reggiano for topping

Cooking Instructions

Set oven to 375 & toast walnuts for 8 min.

Filling

In a mixing bowl, combine the following:

1/2 small can of pumpkin (NOT pumpkin pie mix)
4 oz light cream cheese
Salt and pepper
6 leaves of fresh sage, chopped small
1/4 cup fresh grated Parmigiano reggiano

Pasta

Place one Wonton Wrapper flat on a cutting board
Place 1 tbsp of filling in the center of the wrapper
Dip your finger in water and wet the edges of the wrapper that will be placed on top
Press the top wrapper down on the bottom wrapper, covering the filling; press down around the edges (make sure that you remove all the air bubbles)
Use paring knife, biscuit cutter, or crimping wheel to cut around the edges (this is mostly for a pretty presentation, you can cook the wrappers without cutting off the edges)
Repeat this process for as many ravioli as you care to make
Place the ravioli in boiling water, stirring gently periodically so that they don't stick together
When the ravioli float to the surface (2-3 minutes), carefully remove with a slotted spoon

Brown Butter Sauce with Crispy Sage Leaves

Place a half stick of butter in a sauté pan over medium-high heat and allow it to melt in place
Once the butter is melted, carefully swirl it around
Add the sage leaves reducing the heat to medium; cook for 1-2 minutes, turning halfway through (remove the sage leaves and drain on a paper towel)

Pour Brown Butter Sauce over ravioli, place sage leaves and walnuts on top - serve immediately



Delicious Leftovers

This is a hearty, filling autumn dish and a little goes a long way. So go ahead and make more ravioli than you need for your first meal. Just don't boil them. They keep great in the fridge. Enjoy!

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