



Butternut Squash Ravioli with Brown Sugar Walnut Sage Butter

- 6 ounces Monterey Gourmet Foods™ Butternut Squash Ravioli, cooked per package preparation
- 3/4 cup walnut pieces
- 2 tablespoons butter
- 1/4 cup brown sugar (packed)
- 3/4 teaspoon salt
- Pinch cayenne pepper
- 1 tablespoon chopped fresh sage or 1 teaspoon dried rubbed sage
- 1 tablespoon cream

Prepare pasta as directed on package. Using a large sauce pan or skillet, toast walnuts on medium heat until fragrant and they begin to brown. Reduce heat to low before adding butter. Add brown sugar, salt, cayenne, sage and cream then stir until butter is melted and all ingredients are incorporated. Drizzle over cooked ravioli and enjoy!



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