

Butternut Squash/Sweet Potato Ravioli



Ingredients

Pasta dough

- 4 cups flour
- 3 tsp salt
- 4 Tbsp olive oil
- 1 ½ cups cold water

Butternut squash and sweet potato puree

Sauce

- 1 stick of butter
- 1 tsp sugar
- 1 Tbsp Italian seasoning
- ½ tsp sage
- Black garlic
- Parsely

Utensils

- Measuring cups and spoons
- Stand mixer OR Mixing bowl
- Pasta attachment/Rolling pin
- Biscuit cutters
- Small sauce pot with lid
- Small frying pan
- Spatula
- Pot holders
- Slotted spoodle or colander



Recipe Instructions

Step 1: Pasta Dough

Using a stand mixer with the dough hook, add all pasta dough ingredients and mix on a low setting until a dough forms. You may speed it up towards the end to bring the dough together.

Using the pasta attachment, flatten dough until you can slightly see through it like stained glass.

Step 2: Cut Ravioli

Place pasta sheet on a well-floured surface.

Use biscuit cutter to cut pasta dough into as many circles as you can get. *Remember each ravioli will need 2 pasta sheet circles.*

Line circles up in two rows, a top row, and a bottom row.

Step 3: Fill & Seal

Place a small amount of puree on the bottom row of pasta sheet circles.

Place a circle from the top row over your bottom piece that has filling. Press all along the outside of the circle to seal the ravioli shut.

Step 4: Boil

Boil water in sauce pot with a bit of olive oil and salt.

Carefully drop ravioli into boiling water for 4 minutes.

Once cooked, remove with slotted spoodle or strain in a colander.

Step 5: Sauce

Melt butter in frying pan over medium high heat. Add sugar, Italian seasoning, and sage.

Continuously move pan over the heat and cook until butter is browned.

Be careful to keep it moving or else your butter will burn!

Step 6: Garnish

Place ravioli on plate, top with browned butter sauce. Sprinkle black garlic and parsley on top.

Enjoy!!



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Kitchen Safety Tips:

- Make sure to use a pot holder when touching pots on the stove.
- Turn the stove off as soon as you are done using it.