



BUTTERNUT SQUASH RAVIOLI WITH LEMON & PARMESAN
In Sage Rosemary Brown Butter with Caprese Salad & Italian Dipping Oil
~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 20 - 25 minutes



COOKING TOOLS YOU WILL NEED:



KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Ravioli Wrappers, small bowl with water, large pot with water

STEP 1b: Butternut Squash Filling

STEP 2: Your fingers!

STEP 3: Large pot of boiling water, strainer/collander

STEP 4: small pot, Butter for Sauce, Fresh Rosemary & Sage, spoon

STEP 5: Hint of Cream, whisk (if you have one) or spoon, Ready to Eat Caprese Salad, Italian Dipping Oil, Italian Bread, Flavor Packet

COOK'S TIP: The butter solids are what are browning, so it's OK if it looks like it's burning - it isn't. The herbs should be really fragrant at this point as well. However, if it smells like it's burning, remove from heat immediately!

COOKING INSTRUCTIONS:

- 1 Fill a large pot with water and set to boil on HIGH heat. Fill a small bowl with water. Open the Ravioli Wrappers, place them on the counter (or work-space) and wet one entire side with water. This will ensure a tight sealed edge.



STEP 1b: With a spoon, place a small mound of Butternut Squash Filling in the center of the Round.



- 2 Fold in half and gently press around the Filling to seal the edge.



- 3 When the water is boiling, reduce heat to MEDIUM. Gently place half the Raviolis in the water and stir with a spoon to prevent sticking. Cook for 2-3 minutes - Raviolis will float to the surface when they're done. Strain and place on a plate in the microwave while you make the Butter Sauce.

- 4 In a small pot, melt the Butter for Sauce over MEDIUM HIGH heat. Add the Rosemary & Sage and stir constantly. In 2-3 minutes, the herbs will start to crisp and the butter will start to turn brown.

- 5 Keep stirring! Be careful not to burn the butter. Reduce heat to LOW. Cook for an additional 1-2 minutes and turn heat OFF.



Remove from heat and if you have a whisk, whisk in the Hint of Cream (use spoon if you don't).

Ready to Plate! Divvy up the Raviolis between the dinner plates and drizzle the Butter Sauce on top. Spoon out the Ready-to-Eat Caprese Salad. Enjoy dipping the Italian Bread in the Italian Dipping Oil (sprinkle the included Flavor Mix into the Oil for full flavor)!

Have a wonderful meal!



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