

# Browned Butter Butternut Squash Ravioli

DINNER

## Ingredients

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- 16 oz butternut squash raviolis
- 1/4 cup Truly Grass Fed Salted Butter
- Bunch of sage leaves
- 1/4 cup Truly Grass Fed Aged Cheddar, crumbled, to garnish
- 1/4 cup hazelnuts, crushed, to garnish
- Salt, to taste
- Pepper, to taste



## Instructions

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1. Cook butternut squash ravioli according to package instructions. Drain and set aside.
2. Melt butter in large skillet over medium heat, stirring frequently and swirling pan to ensure even cooking.
3. Add sage and continue stirring and swirling.
4. After about 2 minutes or when butter is nutty in aroma and golden brown in color, remove from heat.
5. Stir in the cooked ravioli. Season with salt and pepper to taste.

Serve with crumbled cheddar and crushed hazelnuts.



*Naturally Irish. Truly Delicious.*