

## **Easy Butternut Squash Ravioli**

**Makes 25 raviolis**

**Use wonton wrappers instead of pasta and leftover butternut squash for this fast and easy dinner or serve as appetizers for a crowd.**

### **Ingredients:**

2 cup mashed, cooked butternut squash\*  
1/4 teaspoon EACH cinnamon and nutmeg  
1/4 teaspoon EACH salt and ground pepper  
1/2 cup parmesan cheese  
1 (16-ounce) package 3-inch wonton wrappers  
1 egg

2 tablespoons butter  
2 tablespoons olive oil  
2 teaspoons minced garlic  
2 tablespoons fresh sage, chopped or 1/2 teaspoon dried sage  
Pinch EACH salt and ground pepper  
Parmesan cheese, to taste

### ***Directions***

1. Place cooked squash into a mixing bowl. Add salt, pepper, cinnamon, nutmeg, and parmesan cheese, mixing until the filling is smoothly combined.
2. In a small bowl, beat the egg plus 1 tablespoon water. Set aside.
3. To assemble the ravioli, place wonton on a clean, flat surface. Brush edges with the beaten egg. Place about 1 tablespoon of the squash in the middle of the wonton wrapper. Cover with a second wonton wrapper and press edges to seal. Repeat with remaining wonton wrappers.
4. Bring a large pot of boiling water to boil. Drop the ravioli into the boiling water and cook for 3-5 minutes, or until tender. Remove, drain, and keep warm until sauce is prepared.
5. Heat a large skillet with butter an oil. Add garlic and sage and saute 2-3 minutes, do not brown the garlic. Drizzle over warm ravioli. Serve with parmesan cheese.

**Note:** To prepare butternut squash: Cut butternut squash (1½ -2 pounds) in half lengthwise, scoop out seeds, place on a greased baking sheet and bake 30-40 minutes until tender when pierced with a knife. Scoop out squash and discard skin. Mash with a potato masher.

### **Nutritional Information per 4 ravioli and sauce:**

Calories: 238	Cholesterol: 52mg
Total Fat: 12g	Carbohydrates: 26mg
Saturated Fat: 4g	Dietary Fiber: 3g
Protein: 7g	Sodium: 387mg