



Pumpkin & Butternut Squash Ravioli Sauces

Here are two simple and delicious sauce recipes you can easily prepare and use with our 16 oz. package of pumpkin or butternut squash ravioli.

SAUCE #1

½ stick butter
Parmesan cheese
salt & pepper to taste

Melt butter and mix with cooked ravioli; finish with parmesan cheese on top. Salt & pepper to taste.

SAUCE #2

½ cup cream	¾ tsp. nutmeg
¼ cup white wine	1½ tsp. cumin
1½ tsp. shallots	1/8 bunch fresh
1½ tsp. butter	cilantro or parsley
1½ tsp. brown sugar	salt & pepper to taste
1½ tsp. ground ginger	

Melt butter in pan, and over low heat sauté the shallots; add brown sugar, ginger, nutmeg and cumin, salt and pepper to taste; sauté for approx. 5 min. Add white wine, reduce; and add cream and reduce to desired consistency. Finish with fresh cilantro or parsley.