Brown Butter Sage Butternut Squash Ravioli

Total: 15 minutes | Active: 15 minutes | Stovetop

Brown butter, crisp sage, Parmesan and a touch of lemon turn butternut squash ravioli into an easy, restaurant-worthy dinner. The deeply nutty butter balances the sweetness of the squash while fresh sage gives the dish its unmistakable fall flavor.

Ingredients

- 1½-2 pounds butternut squash ravioli
- 8 tablespoons unsalted butter
- 12-16 fresh sage leaves
- 1 small garlic clove, finely minced or smashed
- ¼ teaspoon kosher salt, plus more to taste
- Freshly ground black pepper
- 1-2 teaspoons fresh lemon juice
- ¼ cup finely grated Parmesan cheese, plus more for serving
- ¼-½ cup reserved ravioli cooking water
- Pinch of freshly grated nutmeg, optional
- Toasted walnuts or hazelnuts, optional
- Pure maple syrup, optional, for finishing

Method

1. Cook the Ravioli. Bring a large pot of well-salted water to a gentle boil. Cook the butternut squash ravioli according to the package directions until just tender. Before draining, reserve at least ½ cup of the pasta cooking water.

2. Brown the Butter & Crisp the Sage. While the ravioli cooks, melt the butter in a large skillet over medium heat. Add the sage leaves and cook until they become crisp and fragrant. Continue cooking the butter, swirling the pan frequently, until it foams and the milk solids at the bottom of the skillet turn deep golden brown. The butter should smell rich, toasted and nutty. This usually takes about 3-5 minutes.

3. Add the Garlic. Reduce the heat to low. Add the garlic and cook for 20-30 seconds, just until fragrant. Do not let the garlic brown.

4. Build the Sauce. Carefully add about ¼ cup of the reserved ravioli cooking water to the skillet. Swirl or gently whisk until the pasta water and brown butter come together into a silky, glossy sauce.

5. Add the Ravioli. Transfer the cooked ravioli directly into the skillet. Add the Parmesan, freshly ground black pepper and a small pinch of nutmeg, if using. Very gently toss the ravioli or spoon the brown butter sauce over them so the ravioli remain intact. Add a little more reserved pasta water as needed until the sauce lightly coats the ravioli rather than pooling as melted butter in the bottom of the pan.

6. Finish & Serve. Add 1 teaspoon of fresh lemon juice and taste. Add the remaining lemon juice if you would like a brighter finish, then adjust the salt and pepper. Spoon the crispy sage and brown butter over the ravioli and finish with additional Parmesan.

for a subtle sweetness option

For a subtle sweet-savory finish, drizzle each serving with about ¼ teaspoon pure maple syrup. Just enough to highlight the butternut squash without making the dish sweet.

if you want to add some delicious crunch that enhances the nuttiness of the brown butter

for a delightful crunch toast some hazelnuts in a dry pan until too fragrant and then rough chop and sprinkle over the finished plated dish

Cypress sea salt

Cypress sea salt is my favorite sea salt in the world. I get it from Kalustyans in Murray Hill in New York City.

European butter

I used European butter. If you have access to European butter, it’s best to use; otherwise, regular butter is fine.

Estimated nutrition

Per ¼ recipe: Calories 510; Total Fat 30g; Saturated Fat 18g; Carbohydrates 47g; Fiber 4g; Total Sugars 7g; Protein 15g; Sodium 620mg.

Nutrition is an estimate and will vary depending on the ravioli used.