

Squash Puree and Sage butter ravioli

Inspired by the America's Test Kitchen: the best simple recipes, June 2019

Serves: 4

- 1 pound butternut squash, peeled, seeded, and cut into 1-inch pieces (2 1/2 cups)
- 4 tablespoons unsalted butter
- 1 tablespoon half-and-half
- Salt and pepper
- 1/4 teaspoon cayenne pepper (HdeH dash of Japanese spices)
- 1/4 cup crushed Amaretti cookies or macaroons (optional)
- 1 shallot, minced
- 2 teaspoon minced fresh sage, plus 8 leaves
- 1 tablespoon lemon juice

1. Place squash in bowl, cover and microwave until tender, 10-15 minutes, stirring halfway through microwaving. Drain, then transfer to food processor. Add 1 tablespoon butter, half-and-half, 1/2 teaspoon salt, Amaretti cookies and cayenne and process until smooth, about 20 seconds or more till smooth. Return to bowl and cover to keep warm.
2. Set out Chinese ravioli dumplings and set one tablespoon of squash in the middle of the circle. Seal dumplings and cook accordingly to package instructions.
3. Melt remaining 3 tablespoons butter in now-empty skillet over medium heat. Continue to cook, swirling skillet constantly, until butter is starting to brown and has nutty aroma, about 1 to 2 minutes. Add shallot, minced sage, and sage leaves and cook until fragrant, about 1 minutes. Off heat, stir in lemon juice and season with salt and pepper to taste. Pour sauce over butternut squash ravioli and serve immediately.