



# CHEF JOHN'S

## BUTTERNUT SQUASH RAVIOLI RECIPE

**PASTA DOUGH YIELDS:** 4 to 6 Servings

### ***INGREDIENTS FOR THE DOUGH***

2 ¼ cup AP Flour (Little Extra for Rolling the Dough)  
1/2 tsp. Kosher Salt  
4 Large Eggs

### ***INGREDIENTS FOR THE FILLING***

20oz Butternut Squash (Roasted)  
2 cups Fresh Grated Parmesan  
1 cup Feta Cheese  
2 tbsp. Brown Sugar  
Pinch of Kosher Salt  
¼ tsp. Cayenne Pepper

### ***INGREDIENTS FOR THE SAUCE***

1/2 c. (1 stick) Butter  
2 Cloves Garlic, Minced  
1 tbsp. Fresh Sage (Chiffonade & Fried)  
2 tsp. Freshly Chopped Thyme  
¼ Cup Baby Spinach (or Chard)  
8 Grape or Cherry Tomatoes (Halved)  
2 oz Fried Prosciutto Ham (Optional)  
2 Tbsp. Chopped Candied Pecans for Serving  
Freshly Grated Parmesan for Serving

## **DIRECTIONS**

***FOR PUREE:*** Cut squash in half and scoop out seeds. Then, drizzle with olive oil, salt and pepper. Cook in a oven at 400° until a toothpick or fork inserted goes into it smooth. Place ingredients for the filling into the processor and mix until completely smooth. You will need about 1 1/2 cups of puree to make the filling.

Lay one piece of dough out on a lightly floured surface. Spoon about 1 tablespoon of filling every 1 inch. Using your finger, lightly wet in between each pile of filling with water or crimp with a fork. Gently lay a second piece of dough over top and press between filling to seal, making sure there is as little air in pockets as possible. Using a pasta cutter or pizza wheel, cut between each pocket to make individual ravioli. Repeat with remaining dough and filling. Refrigerate until ready to cook.

In a large skillet over medium heat, melt butter and cook until foamy. Reduce heat to medium-low and continue to cook until butter starts to smell nutty, turns a deep golden color, and the bubbling starts slowing down, about 4 minutes. Add garlic, sage, and thyme, spinach and tomato cook approx.. 1 minute, then reduce heat, add ravioli and cook for about a minute, present into serving bowl with sprinkle of candied pecans.

In a large pot of boiling salted water, add ravioli and cook until tender, about 2 1/2 minutes.

Serve warm with Parmesan and Feta.