



Gluten Free Butternut Squash Ravioli with browned butter, seared shrimp, spinach and mushrooms

Yield 4 servings: 24 pieces of ravioli (approx. 5 oz. per serving)

2 TBSP	Butter
1 tsp	Shallot, diced
½ tsp	Garlic, minced
4 ea.	Sage leaves, fresh, chopped
8 ea.	Jumbo shrimp, peeled and deveined
1 Cup	Cremini mushrooms
2 TBSP	White wine, Pinot grigio or similar
½ Cup	Vegetable Broth
1 TBSP	Butter
1 Cup	Spinach, baby, packed
Salt and black pepper to taste	

To Serve:

- In a large sauté pan, add the 2 TBSP of butter and heat until lightly browned.
- Add the shallots, garlic and sage, toss lightly. Add shrimp and mushrooms.
- Cook shrimp and both sides and when they are almost cooked through, deglaze with white wine.
- Add the vegetable broth, additional 1 TBSP of butter, spinach, salt and pepper to create a sauce.
- Cook the ravioli according to package instructions and arrange 6 pieces per serving on a plate.
- Serve 2 shrimp per person and divide the sauce between 4 plates.

Buon appetito!

