



Butternut Squash Ravioli with sautéed baby kale, salted pecans and pomegranate molasses

Yield: 4 servings. 7 ravioli per person. Approximately 5.5 oz.

Sautéed Baby Kale:

5 oz.	Baby kale
1 TBSP	EVOO (Extra Virgin Olive Oil)
2 TBSP	Butter, diced
½ tsp	Garlic, minced
½ Cup	Chicken broth, reduced sodium
Pinch	Salt
Pinch	Black pepper
½ Cup	Parmesan curls (garnish)

Pomegranate Molasses:

¾ Cup	Pomegranate juice, unsweetened
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Toasted Pecans:

¾ Cup	Pecans, chopped
1 tsp	EVOO (Extra Virgin Olive Oil)
4 ea.	Sage, fresh leaves, minced
Pinch	Salt
Pinch	Pepper
1 tsp	Brown sugar

Baby Kale:

Heat oil in a large 12" skillet. Add minced garlic and sauté until lightly golden. Add the baby kale and toss. Add the chicken broth, butter, salt and pepper. Turn the heat off and wait for the ravioli.

Pomegranate Molasses:

Add the fresh pomegranate juice to a small 1 qt. sauce pan. Reduce until a syrup. Reserve in a warm place.



Toasted Pecans:

Pre-heat oven to 350 degree. Toss the chopped pecans with sage, salt, pepper, sugar and oil. Spread onto a parchment paper lined sheet pan. Toast in the oven for 6-8 minutes.

To Serve:

Bring 4 qt. of water to a boil. Add the ravioli and cook for 3-4 minutes or until the internal temperature is 165 degrees. Add them to the pan of sautéed baby kale and toss to coat the with butter sauce. Divide the sautéed kale between 4 entrée plates by placing a small nest in the center of each plate. Arrange 7 ravioli on top of the kale. Pour any extra butter sauce over the ravioli. Drizzle 1 T of pomegranate molasses over each plate. Sprinkle pecans and parmesan cheese curls to garnish.

Buon appetito!

