



Burrata Ravioli

Burrata Ravioli with Butternut Squash Puree and Wilted Kale Salad



Makes 2 servings.

2lbs Butternut Squash diced
2 Cups kale
½ Cup toasted pine nuts
½ Cup dried cranberries
½ Onion, ½" diced
8-10 Burrata Ravioli (43330)
¼ Cup Red wine vinegar
Butter/oil
Salt & Pepper

1. Prepare mashed butternut squashed. Boil butternut squash until tender. Drain and mash butternut squash. Season to taste. Set aside.
2. Sautee onion in butter until translucent.
3. Add dried cranberries. Add pine nuts. Add kale.
4. Once kale starts to wilt, splash in red wine vinegar. Season with salt and pepper.
5. Cook Burrata Ravioli. Bring 4 quarts of water to a rolling boil, add Ravioli and cook until internal temperature reaches 165°F or approx. 5 ½-6 minutes
6. To plate, spread butternut puree on bottom of plate. Top with Ravioli and wilted kale salad.



Chef's Notes

- Butternut puree can be seasoned in many ways. Try adding different flavors such as: butter, maple syrup or brown sugar, cinnamon, nutmeg, and/or sage. This can be as simple or complex as desired.
- Both the butternut puree and the kale salad can be served warm or room temp.