

Butternut Squash Ravioli with Figs & Caramelized Pears

Pasta:

- 1 lb Armanino Butternut Squash Raviolis
- 1 lg Bosc Pear, peeled, cored & thinly sliced
- 2 tbsp Butter
- 2 oz Pecans
- 4 oz Calmyrna Figs, halved

Sauce:

- ¼ lb Butter



Directions:

- 1 Cook ravioli in boiling water 2-3 minutes, until they float. Drain
- 2 Sauté pears in butter until softened. Set side.
- 3 In the same skillet used for the pears, add the pecans & sauté until fragrant & lightly browned.
- 4 Garnish raviolis with pears, figs, pecans & sprigs of fresh sage.

Recipe makes 3-4 main course servings