

CHEESE RAVIOLI WITH BUTTERNUT SQUASH SAUCE



Total Time
30 MIN.

Serving & Size
1 SERVING (8 RAVIOLI WITH SAUCE)

Difficulty
EASY

A quick and delicious Fall Favorite featuring Campbell's Signature Butternut Squash Soup.

Yields
30

Nutrition Facts

Serving Size 1 SERVING (8 RAVIOLI WITH SAUCE)

Amount Per Serving

Calories 522

% Daily Value

Total Fat 29.3g **45%**

Saturated Fat 13.5g **68%**

Cholesterol 94mg **31%**

Sodium 486mg **20%**

Total Carbohydrate 48.2g **16%**

Dietary Fiber 3.5g **14%**

Protein 15.9g **32%**

Vitamin A 16% Vitamin C 4%

Calcium 20% Iron 19%

INGREDIENTS

WEIGHT

MEASURE

butter, melted

6 oz.

3/4 cups

olive oil

3/4 cups

garlic, peeled, minced

7 oz.

1 332/997 cups

pumpkin seeds

9 oz.

3 3/4 cups

fresh sage leaves, chopped

1 oz.

5/8 cups



Campbell's® Signature Harvest Butternut Squash Soup

4 lb.

heavy cream, whipped

3 3/4 cups

black pepper

frozen cheese ravioli

140 oz.

240 ea.

Parmesan cheese, shredded

2 oz.

3/4 cups

fresh sage leaves, fried

1 bunches



TIP

Cook ravioli al dente.

Additional varieties of nuts/seed that can be used in this recipe: pine nuts, pecans, pumpkin seeds, sunflower seeds.



INSTRUCTIONS

1. In a sauté pan, melt butter and oil together over medium heat.
2. Add garlic and nuts/seeds. Sauté until garlic aroma is apparent but not burnt and nuts/seeds are lightly toasted.
3. Add sage to pan lastly.
4. Pour one 8 oz ladle (1 cup) of thawed soup into sauté pan, warm and let simmer.
5. While constantly whisking, add heavy cream.
6. Season with black pepper to taste.
7. Nestle ravioli into sauce. Coat with sauce and continue to cook until ravioli are warmed through.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
8. To Serve: Arrange 8 ravioli on plate, pour Butternut Squash sauce over top. Garnish with 1-1/4 teaspoons parmesan cheese and fried sage leaves. Serve immediately.