

Ravioli with Brown Butter and Sage

Serves

4

Ingredients

1-24 oz package of fresh cheese ravioli
6 tbs unsalted butter
2 medium shallots, thinly sliced
16 fresh sage leaves
1/4 tsp kosher salt
1/4 tsp fresh ground black pepper
3/4 cup (3 oz) fresh grated Parmesan cheese

Preparation Instructions

In a pot of boiling salted water cook the ravioli according to directions. Drain and return to the pot.

Increase the heat to medium. Add the sage and cook until the leaves turn crisp, about 1 ½ minutes. Remove from heat and season with salt and pepper.