

# SQUASH RAVIOLI WITH SAUTÉED APPLES AND A PEAR BALSAMIC DRIZZLE

## INGREDIENTS:

- 10 oz Butternut Squash Ravioli, fresh or frozen
- 2 Tbsp **Sweet Cream Butter Olive Oil**
- 1 Pink Lady Apple, cored and sliced thin
- 1 tsp **Vanilla Bean Sea Salt**
- 1 Tbsp **Wild Garlic Dried Herb Blend**
- 2 Cups Spinach
- 2 Tbsp Pumpkin Seeds
- 2 Tbsp Goat Cheese, crumbled
- 1-2 Tbsp **Crisp Anjou Pear Balsamic Vinegar**

## INSTRUCTIONS:

1. Cook the Butternut Squash Ravioli 1 minute shy of package directions. Remove from water, drain, toss with a drizzle of Sweet Cream Butter Olive Oil to prevent sticking.
2. In a saute pan, heat 2 Tbsp Olive Oil. Add the apples and season with Vanilla Bean Sea Salt and Wild Garlic Seasoning. Allow apples to caramelize slightly.
3. Add the spinach and wilt, about 1 minute.
4. Return the ravioli to the apples and spinach. Toss to coat.
5. Place on a serving platter, garnish with pumpkin seeds, goat cheese, and a drizzle of Pear Balsamic. Enjoy

**YIELD:**  
3

**PREP TIME:**  
10 MINUTES

**COOK TIME:**  
10 MINUTES



## CRISP ANJOU PEAR BARREL AGED BALSAMIC VINEGAR

A true flavor explosion! Enjoy the sparkling flavor of crisp Anjou pears in this full-bodied, barrel aged, thick balsamic vinegar. A treat by itself or paired with your favorite oil.

### DELICIOUS FOR:

- Dressing salads along with fruit, nuts, and creamy cheese.
- Marinades and pan sauces for chicken, duck, or pork.
- Mixing with Greek yogurt and serving with granola.

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