



## **Butternut Squash Ravioli With Brown Butter & Dark Chocolate Balsamic**

### Ingredients:

- 1 lb. package of butternut squash ravioli
- 6 Tablespoons unsalted butter
- 2 Tablespoons Crushed Olive Dark Chocolate Balsamic Vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon fresh ground pepper
- 1/3 Cup toasted, chopped walnuts
- 1/4 Cup fresh grated Parmesan cheese

### Directions:

Bring a large pot of salted water to a boil over high heat. Cook ravioli according to package instructions (usually 4-5 minutes) until tender and firm to the bite. Stir occasionally to keep from sticking. Gently drain ravioli and arrange on a large serving platter.

Meanwhile, in a medium saucepan, cook the butter over medium heat, stirring occasionally to keep from burning. When the foam subsides and the butter begins to turn a golden brown (about 3 minutes) remove pan from heat and cool approximately one minute. Stir in the Dark Chocolate Balsamic and season with salt and pepper to taste.

Pour sauce over ravioli, sprinkle with walnuts and parmesan cheese, and serve immediately.

See more recipes and products on <http://naturalolivehickory.com/>