



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

DEC 2009  
Recipe 6

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## Butternut Squash & Feta Ravioli in a Roasted Walnut, Sage Brown Butter Sauce

### PREPARATION

- 1 - Preheat oven to 425°F and lightly grease a baking sheet.
- 2 - Put squash halves, flesh sides down, on a baking sheet and roast in middle of oven 30 minutes, or until flesh is very tender. When squash is cool enough to handle, scoop out flesh into a bowl and discard skin. Mash squash with a fork until smooth.
- 3 - While squash is roasting, in a skillet cook onion in butter with salt and pepper to taste over moderate heat, stirring, 5 minutes, or until onion is golden brown. Stir in garlic and cook, stirring, 1 minute.
- 4 - Cool onion mixture slightly and add to squash. Add feta and stir to combine well.
- 5 - In a 6-quart kettle bring 5 quarts salted water to a gentle boil for ravioli.
- 6 - Cut the pasta ribbons into 3-inch squares. Place 2 teaspoons of the filling in the center of each pasta square. Bring 1 corner of the square to the other, forming a triangle and seal the pasta completely. Add the pasta to pot of boiling salted water. Cook until al dente, about 2 to 3 minutes or until the pasta floats and is pale in color.
- 7 - Remove the pasta from the water and drain well. Season the pasta with salt and pepper. In skillet cook butter with walnuts over moderate heat until butter begins to brown, about 3 minutes, add sage and immediately remove from heat (nuts will continue to cook). Season walnut sage butter with salt and pepper and keep warm, covered.
- 8 - Transfer ravioli with a slotted spoon (letting excess cooking liquid drip off) to 6 plates and top with walnut, sage brown-butter sauce.



### INGREDIENTS

- 1 (2-pound) butternut squash, halved lengthwise and seeded
- 1 medium onion, chopped (about 1 1/2 cups)
- 1 tablespoon unsalted butter
- 1 garlic clove, minced
- 3 ounces feta cheese
- 1 recipe pasta dough, rolled out into wide ribbons, about 1/4-inch thick
- 1 stick (1/2 cup) unsalted butter
- 1/3 cup thinly sliced fresh sage
- 1/3 cup walnuts, chopped coarsely

### COOK'S NOTE:

The sage in the brown butter sauce should be slightly wilted, but still a little tender. Be careful not to sautee for longer than a few seconds.

Bon Appetit!  
-George

(photo by Marc-Henri)