



Linabella's Gourmet Garlic Farm, LLC

"From our hands and hearts to your table..."



Inside Out Butternut Squash Ravioli with Pancetta and Linabella's Maple Pesto

What you will need:

- ½ container of Linabella's Maple Pesto
- 1 Butternut Squash peeled and diced (or use leftover butternut squash)
- 2 tbsp of Olive Oil (more if necessary)
- 1 lb (or one bag) Frozen Ravioli (cheese or meat)
- ½ cup of diced pancetta (or ham, bacon will also work)
- ¼ cup of cream, half and half or milk
- 3 tbsp of butter, cut into small pieces
- ½ cup of reserved pasta water

Optional:

- 1 large apple peeled and cored
- ¼ cup of pine nuts or ½ cup walnuts chopped coarsely

Preheat your oven to 375° if you are using fresh butternut squash.

After you have peeled and diced your butternut squash into bite size pieces, toss it with the olive oil. Place it in a pan in one layer and bake it in the oven until soft. If you want the squash to keep its shape in cubes, cook it until it is tender but not soft. After about 20 minutes of baking the butternut squash, you can put the diced apple in with the butternut squash. This will not take as long to bake as the butternut squash. The butternut squash will take about 40 minutes if you want it soft, so add the apple a little sooner if you want the squash "al dente". Hint: I love to bake my butternut squash on a silpat baking liner or parchment paper; this will prevent any sticking to the pan.

Boil your pasta water with a pinch of salt. On your oven top, add your pancetta to a pan to start to render off the fat and get it crispy. You can add a tablespoon of oil to the pan to prevent any sticking. Once your raviolis are done add them to your pancetta along with your diced butternut squash and apple. Take the pan off your hot burner. If you want a little crunch you can add your pine nuts or walnuts at this time.

In a separate bowl add your cream, butter and some reserved pasta water. The heat of the pasta water will melt the butter and cool the mixture at the same time. Once the butter is melted you can add your thawed Linabella's Maple pesto and mix. Take your serving dish and add some of your pesto mix to the bottom of the serving bowl and then add all of your ravioli mixture and then pour the rest of the pesto mixture on the top and toss it up. Be very careful to toss it gently so you do not break apart your raviolis. If at this point you think you need more liquid you can add some more cream or some more pasta water. If you like your dishes to be more "green" with pesto, feel free to add more of the pesto to your dish! As we always say, you can never add too much pesto to a dish!

Enjoy! It is ready to serve.

NOTE: at the cooking demo I added everything to the hot pan; this was to avoid using another dish. You want to add everything to your room temperature serving dish.