

Sage and Browned Butter Ravioli

Ingredients

20 oz Cheese Raviolis
1/2 c Unsalted Butter
1/2 c Sage (coarsely chopped)
1/2 t Salt (plus 1 tablespoon)
2 T Lemon Juice
1/4 c Parmesan

Instructions

1. In a medium pot heat water until boiling. Add 1 tablespoon salt and add raviolis. Cook for 4 minutes and turn off heat.
2. Meanwhile, in a large heavy saucepan melt butter over medium heat. Heat 5-7 minutes or until golden brown, stirring constantly. Immediately stir in sage and salt; remove from heat.
3. Strain raviolis into the pan with butter and add 2 tablespoons pasta water. Add lemon juice to mixture and gently toss to coat. Sprinkle parmesan over the top and mixture again. Serve immediately with extra parmesan.