

Sage and Browned Butter Raviolis

Ingredients

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

Instructions

1. Cook ravioli according to package directions.
2. 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. Drain ravioli, reserving 2 tablespoons pasta water. Add ravioli, pasta water and lemon juice to butter mixture; gently toss to coat. Serve with cheese.