

## Pumpkin Ravioli with Brown Butter, Sage & Peas

**Prep: 30 minutes plus cooling and standing**

**Cook: 16 minutes • Serves: 4**

- 6 tablespoons unsalted butter
- ½ medium onion, finely chopped (about ½ cup)
- 1 cup pumpkin pie mix filling
- 1 tablespoon plain dried breadcrumbs
- 2 ounces Gruyère cheese, shredded (about ½ cup)
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- Nonstick cooking spray
- 24 wonton wrappers
- 2 teaspoons chopped fresh sage leaves
- ½ cup frozen green peas

**1.** In large skillet, melt 1 tablespoon butter over medium heat. Add onion and cook 5 to 6 minutes or until onion is tender, stirring occasionally. Stir in pumpkin and cook 4 to 5 minutes or until mixture appears slightly dry. Stir in breadcrumbs and cook 1 minute. Remove skillet from heat; cool 15 minutes. Stir in ¼ cup cheese, salt and pepper.

**2.** Spray 2 cookie sheets with nonstick cooking spray. Place 6 wrappers on work surface. Add 2 teaspoons pumpkin filling to center of each wrapper. Dip finger in water and run along edges of wrappers; fold each wrapper diagonally in half over filling to make a triangle. With fingers, press edges firmly together to enclose filling. Place ravioli in single layer on prepared cookie sheet. Repeat with remaining wrappers and filling; let stand 10 minutes.

**3.** Meanwhile, heat large covered saucepot of salted water to boiling over high heat. In large skillet, cook remaining 5 tablespoons butter over medium heat 4 to 5 minutes or just until butter begins to turn brown, stirring frequently. Remove skillet from heat and stir in sage. Stir in peas; cover to keep warm.

**4.** In 2 batches, add ravioli to boiling water, 1 at a time to prevent sticking, and cook 1 to 2 minutes or just until ravioli float to the top, gently stirring occasionally. With slotted spoon, transfer ravioli to large platter. Spoon brown butter mixture over ravioli and sprinkle with remaining ¼ cup cheese to serve.

*Approximate nutritional values per serving:*

*425 Calories, 24g Fat (13g Saturated), 70mg Cholesterol, 586mg Sodium, 43g Carbohydrates, 4g Fiber, 11g Protein*

### Get Inspired

*Filled ravioli can be frozen in a single layer on cookie sheets, then transferred to zip-top plastic bags and frozen up to 6 months. Cook frozen ravioli as directed in step 4.*