

RAVIOLI WITH BUTTERNUT SQUASH SAUCE



Featuring Kettle Cuisine's Butternut Squash & Apple Soup

INGREDIENTS:

2 tbs	Butter
2 tbs	Flour
1 ½ cups	Butternut Squash & Apple Soup
1 tspn	Sage
12	Ravioli (flavor of your choice)
To Taste	Sea Salt

OPTIONAL GARNISH:

Cranberries, Rosemary, or Walnuts

METHOD OF PREPARATION:

1. Bring water to a boil and salt.
2. Cook ravioli of choice.
3. In small saucepan, melt butter and combine with flour to make a roux. Add soup and whisk until heated.
4. When ravioli is done, add to sauce pan to coat.
5. Garnish and serve.



To learn more please contact a Kettle Cuisine sales representative

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 VEGAN

 VEGETARIAN

 DAIRY FREE

 LOW FAT

 GLUTEN FREE