

Butternut Squash Ravioli

Makes 12

Ingredients

1 C ricotta cheese
1/4 C mozzarella, grated
1/4 C parmesan, grated
1 egg
1 C butternut squash,
pureed
pinch nutmeg
1/4 t salt
pinch pepper

Instructions

1. Combine all ingredients in a bowl and mix well with an immersion blender.
2. Drop a tablespoon of the ricotta filling for each ravioli onto a the flat sheet of pasta dough, spaced 1 inch apart. Using a brush or your finger, wet the pasta area around the filling.
3. Roll out another flat piece of pasta dough and cover filling. Using your hands pinch the dough around the filling, making sure to get rid of any air pockets and seal tight.
4. Use a cookie cutter or a knife to cut out the raviolis. Pinch the edges of each ravioli with the tines of a fork.
5. Set aside each ravioli on a plate lightly dusted with flour. Do not stack the raviolis, because they will stick together.
6. When you are ready to cook the raviolis, add them to boiling water. When the raviolis float, about 2 to 3 minutes, they are finished cooking.
7. Serve, Savor, Enjoy!

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