

# Pumpkin Alfredo Ravioli

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So often do we see pumpkin take center stage this month, we might be safe to bet it's in everything! From the famed pumpkin spice latte, to cakes, breads, and bars, it's difficult to go a single day without a taste of this winter squash. But sometimes dishes that feature the savory side of pumpkin are underestimated, maybe even ignored. \*Gasp!\* We are sharing this recipe to set the record straight. Pumpkin works wonderfully for dinner *and* dessert!

This Pumpkin Alfredo Ravioli recipe is sure to warm up those cool fall evenings. Give it a try!

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

**Serves:** 4 servings

**Ingredients:**

- 1 package (25 oz) frozen cheese ravioli
- 3 tablespoons flour
- 2 cups chicken broth
- 1 cup milk
- 2 tablespoons butter
- 3 cloves garlic, minced
- ½ cup shredded Parmesan cheese
- ½ cup canned pumpkin puree
- ¼ cup minced fresh parsley
- 1 tablespoon minced fresh sage
- dash of freshly grated nutmeg
- ¼ cup toasted pine nuts
- ¼ cup chopped walnuts, toasted

**Steps:**

1. Bring a large pot of water to a boil and cook the ravioli according to the package directions. Drain.
2. Meanwhile, in a large bowl, whisk together the flour, chicken broth and milk.

3. In a large skillet, melt the butter. Add the garlic and cook until fragrant, 30-60 seconds. Add in the milk mixture, Parmesan cheese, pumpkin puree, parsley, sage and nutmeg. Cook uncovered, stirring occasionally, until thickened, about 10-15 minutes.
4. Stir the ravioli into the sauce. Serve topped with the pine nuts and walnuts.

***Enjoy!***

Photo and recipe courtesy of Taste and Tell Blog

<http://www.tasteandtellblog.com/ravioli-pumpkin-alfredo-recipe/>