



Pasta Vera Pumpkin, Sundried Tomato & Feta Ravioloni in a Sage Cream Sauce

INGREDIENTS

4 servings

400g Pasta Vera Pumpkin, Sundried Tomato
& Feta Ravioloni

1 1/2 tablespoons butter

1/4 cup chopped pecans

1/3 cup finely chopped onions

1 1/2 tablespoons dried chopped sage
or cup of fresh sage

3/4 cup dry white wine

2/3 cup cream

1 cup Parmesan Cheese

Fresh sage to garnish (optional)



METHOD

Melt butter in frying pan over medium heat.

Add pecans and stir until slightly darker and fragrant for about 3 minutes. Transfer pecans to small bowl.

Add onions and sage to same frying pan and sauté until fragrant for about 30 seconds.

Add wine and cream. Increase heat and boil until sauce is reduced to generous 3/4 cup for about 5 minutes.

In a large saucepan, cook Pasta Vera Pumpkin, Sundried Tomato & Feta Ravioloni in boiling water for 3-4 minutes. Serve sauce over ravioloni.

Top with pecan and fresh sage (optional)