



## Ravioli with Brown Butter and Sage

READY IN



15 min.

SERVINGS



4

CALORIES



810 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

- ☐ 0.3 teaspoon pepper black
- ☐ 24 ounce cheese ravioli fresh
- ☐ 16 sage leaves fresh
- ☐ 0.3 teaspoon kosher salt
- ☐ 3 ounces parmesan grated
- ☐ 2 medium shallots thinly sliced
- ☐ 6 tablespoons butter unsalted

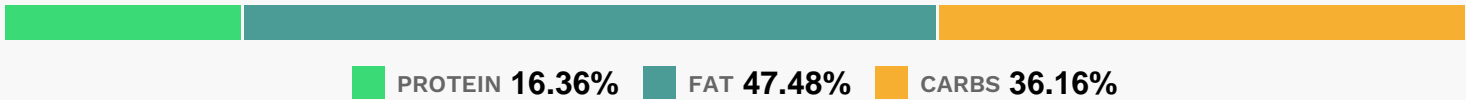
### Equipment

- ☐ bowl
- ☐ frying pan
- ☐ pot

## Directions

- ☐ Cook the ravioli according to the package directions. Meanwhile, heat the butter in a large skillet over medium-low heat until it foams.
- ☐ Add the shallots and cook, stirring, until golden, 1 to 2 minutes. Increase heat to medium, add the sage, and cook until the leaves turn crisp, about 1 1/2 minutes.
- ☐ Remove from heat. Season with the salt and pepper. Return the drained ravioli to the pot, add the butter and sage, and toss gently.
- ☐ Add 1/2 cup of the Parmesan and toss again. Divide among individual bowls and top with the remaining Parmesan.

## Nutrition Facts



## Properties

Glycemic Index:32, Glycemic Load:26.17, Inflammation Score:-3, Nutrition Score:11.060869542153%

## Nutrients (% of daily need)

Calories: 809.89kcal (40.49%), Fat: 42.64g (65.6%), Saturated Fat: 20.94g (130.85%), Carbohydrates: 73.05g (24.35%), Net Carbohydrates: 67.74g (24.63%), Sugar: 4.57g (5.08%), Cholesterol: 151.46mg (50.49%), Sodium: 1539.3mg (66.93%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 33.07g (66.13%), Iron: 18.12mg (100.66%), Calcium: 297.14mg (29.71%), Copper: 0.51mg (25.75%), Fiber: 5.31g (21.23%), Phosphorus: 160.36mg (16.04%), Vitamin A: 692.03IU (13.84%), Selenium: 5.15µg (7.36%), Vitamin B12: 0.29µg (4.85%), Vitamin B2: 0.08mg (4.74%), Zinc: 0.66mg (4.39%), Manganese: 0.07mg (3.7%), Vitamin E: 0.54mg (3.6%), Magnesium: 12.89mg (3.22%), Vitamin B6: 0.06mg (3.17%), Vitamin D: 0.42µg (2.81%), Vitamin K: 2.14µg (2.03%), Potassium: 68.73mg (1.96%), Folate: 6.39µg (1.6%), Vitamin B5: 0.16mg (1.57%), Vitamin C: 1mg (1.21%), Vitamin B1: 0.02mg (1.16%)