



## Ravioli With Sage-Walnut Butter

READY IN



25 min.

SERVINGS



4

CALORIES



872 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

- 0.3 cup balsamic vinegar
- 1 bay leaf
- 18 ounce cheese ravioli refrigerated
- 0.3 cup sage leaves fresh
- 2 teaspoons honey
- 4 servings kosher salt
- 0.8 cup parmesan cheese grated
- 6 tablespoons butter unsalted
- 1 cup walnuts roughly chopped

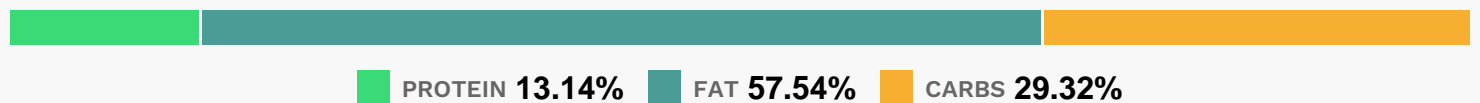
## Equipment

- frying pan
- sauce pan
- ladle
- pot

## Directions

- Bring a large pot of salted water to a boil.
- Combine the vinegar, honey and bay leaf in a small saucepan and boil over medium-high heat until syrupy, 4 to 5 minutes. Cover to keep warm.
- Add the ravioli to the boiling water and cook as the label directs. Meanwhile, melt the butter in a large skillet over medium heat, then add the sage and walnuts and cook until the nuts are toasted, about 3 minutes. Increase the heat to high, ladle in about 1 cup cooking water and bring to a boil. Cook until reduced by about half, 1 to 2 minutes.
- Drain the ravioli, reserving another 1/2 cup cooking water.
- Add the ravioli to the skillet and toss to coat, adding the reserved water as needed.
- Remove from the heat, toss with the parmesan and season with salt. Divide the ravioli among plates and drizzle with the balsamic syrup.
- Photograph by Antonis Achilleos

## Nutrition Facts



## Properties

Glycemic Index:40.32, Glycemic Load:22.37, Inflammation Score:-5, Nutrition Score:18.059999953146%

## Flavonoids

Cyanidin: 0.79mg, Cyanidin: 0.79mg, Cyanidin: 0.79mg, Cyanidin: 0.79mg

## Nutrients (% of daily need)

Calories: 871.94kcal (43.6%), Fat: 56.48g (86.89%), Saturated Fat: 20.51g (128.16%), Carbohydrates: 64.76g (21.59%), Net Carbohydrates: 59.06g (21.48%), Sugar: 8.6g (9.55%), Cholesterol: 130.35mg (43.45%), Sodium:

1315.8mg (57.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 29.03g (58.05%), Copper: 3.76mg (188.08%), Iron: 14.52mg (80.67%), Manganese: 1.15mg (57.46%), Calcium: 236.9mg (23.69%), Phosphorus: 228.72mg (22.87%), Fiber: 5.7g (22.8%), Magnesium: 57.06mg (14.26%), Vitamin A: 694.37IU (13.89%), Zinc: 1.78mg (11.84%), Selenium: 8.23µg (11.76%), Vitamin B6: 0.17mg (8.71%), Folate: 30.53µg (7.63%), Vitamin B1: 0.11mg (7.27%), Vitamin B2: 0.12mg (6.97%), Potassium: 192.99mg (5.51%), Vitamin E: 0.79mg (5.25%), Vitamin B12: 0.29µg (4.81%), Vitamin D: 0.41µg (2.72%), Vitamin B5: 0.25mg (2.53%), Vitamin K: 2.58µg (2.46%), Vitamin B3: 0.36mg (1.78%)