

# Ravioli with Sage Butter Sauce

Choose your favorite ravioli from the fresh or frozen section of your favorite grocer. Make sure to get the sage from the produce section (or your home garden) and only fresh whole leaves (not dried sage from the spice section).

## Ingredients

- 10-15 raviolis (3 to 4 per person)
- 1 cube salted butter
- 15 fresh sage leaves
- Parmesan Cheese

## Instructions

1. Cook the raviolis in a large pot of lightly boiling salted water for 6 to 8 minutes. Drain well.
2. In a small frying pan, melt the butter over moderately low heat.
3. Add the sage leaves and increase the heat slightly. Turn off the heat when sage is crisp brown.
4. Serve the raviolis and spoon the butter sage sauce over top. Sprinkle a little parmesan cheese when serving.

3 TO 4 SERVINGS



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