

Ravioli with Sage Butter Sauce



Serving: 4



Preparing Time: 10 min



Total Duration: 15 min

Ingredients

- ♦ Ravioli (cheese or spinach)
- ♦ Butter
- ♦ Fresh sage leaves
- ♦ Parmesan

Directions

- ♦ Cook ravioli until they float.
- ♦ Brown butter with sage.
- ♦ Toss ravioli in the sauce.
- ♦ Top with parmesan.

Notes

Soft ravioli tossed in brown butter flavored with sage.

