

## **RAVIOLI WITH SAUTÉED BUTTERNUT SQUASH & THYME**

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### Ingredients:

2 Tbsp. olive oil

1/2 medium butternut squash, about 1 lb, peeled & cut into 1/2-inch pieces

Kosher salt & pepper

2 cloves garlic, thinly sliced

1 Tbsp. small fresh thyme sprigs

1 16-oz pkg. cheese ravioli, fresh or frozen

1/4 c. grated Parmesan cheese (1 oz)

### Directions:

- Heat the oil in a large nonstick skillet over medium heat. Add the squash, season with 1/2 tsp. salt & 1/4 tsp. pepper and cook, covered, stirring occasionally for 8 minutes.
- Add the garlic and thyme and cook, uncovered, tossing occasionally, until the squash is tender and beginning to brown, 2 to 3 minutes more.
- Meanwhile, cook the ravioli according to package directions. Transfer the ravioli to plates and top with the squash mixture. Sprinkle with the Parmesan.

Butternut squash is high in fiber and vitamins A and C.