

Sponsored by:



Ravioli with Balsamic Brown Butter

Recipe courtesy Giada De Laurentiis



Prep Time:	5 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	10 min		



Ingredients

- 18 to 20 ounces store-bought ravioli (cheese, mushroom, or squash)
- 6 tablespoons unsalted butter
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/3 cup toasted, chopped walnuts
- 1/4 cup grated Parmesan

Directions

Bring a large pot of salted water to a boil over high heat. Add the ravioli and cook 4 to 5 minutes, until tender but still firm to the bite, stirring occasionally. Drain ravioli onto a large serving platter.

Meanwhile, in a medium saucepan cook the butter over medium heat, stirring occasionally. When the foam subsides, and the butter begins to turn a golden brown, about 3 minutes, turn off the heat. Let cool for about 1 minute. Stir in the balsamic vinegar, salt, and pepper.

Transfer the ravioli to the pan saucepan with the balsamic brown butter. Sprinkle walnuts and Parmesan over the top. Serve immediately.