

Butternut Squash Ravioli with Maple Cream Sauce

You'll love this butternut squash ravioli with maple cream sauce recipe. So smooth and creamy - and the perfect comfort food.

Equipment

Saucepan Measuring cups Measuring spoons colander
large deep saute pan meat chopper

Ingredients

1 package butternut squash ravioli 1 lb Italian sausage
1 tbsp olive oil
2 tsp chopped garlic

Cook Time: 25 minutes

Servings: 4

16 oz light cream
2-3 tbsp real maple syrup, more to taste
1 tsp thyme
3/4 cup Cabot shredded cheddar cheese or Cabot Shredded Mac and Cheese kosher salt and pepper to taste
2 cups baby spinach, optional

Instructions

1. In a large sautee pan, add olive oil and sausage. Break your sausage up into small pieces with a meat chopper. Cook on medium heat, stirring frequently to cook the sausage until

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browned.

2. Meanwhile, start your water for your pasta according to the directions.
3. Once the sausage is nearly done cooking, drain the fat from the pan. Add the garlic, stir, and simmer for a couple of minutes to cook the garlic and finish cooking the sausage. Turn heat on low.
4. Add the light cream, maple syrup, thyme, and pepper to your sausage. Simmer on low, stirring frequently.
5. Once the cream sauce has started to thicken, reduced by about 1/4, turn the heat off and add the cheese. Stir to incorporate, add salt and pepper to taste, and cover.
6. Cook the ravioli according to the directions. Drain, add to the cream sauce, and stir gently to coat. Serve immediately.

Notes

Sauce recipe adapted from keyingredient.com