

## Winter Squash Ravioli With Sage Butter

1 Winter Squash (except Spaghetti Squash) Halved and Seeded  
2 T Olive Oil  
Salt and Pepper  
3 T Butter  
1 Small Onion  
1/2 C grated Parmesan Cheese  
Wonton Wrapper (square)  
10 Sage Leaves

Preheat Oven to 400 Brush the olive oil over the cut sides of the squash. Sprinkle with Salt and Pepper and place, cut-side down, in a glass-baking dish. Bake for about 45 minutes, or until soft. Let cool. Scoop the squash out of the skin and puree with immersion blender or food processor until smooth.

In a large skillet, melt 1 T of butter over medium-high heat and sauté the onion until browned, about 7 minutes. Add the Squash and Cheese and stir until just heated through. Season with salt and pepper to taste.

**To Make Ravioli:** Cut the wonton wrappers into smaller squares if desired. Place 1 T filling on a wonton wrapper. Brush the edges of the wrapper with water (using your finger or small brush). Place another wonton wrapper atop the wrapper with the filling and seal shut around the filling, pinching shut.  
Repeat until the entire filling is used.

In a large pot of salted slowly boiling water, cook the ravioli until they float to the top, about 4 minutes. Using a slotted spoon, transfer to serving bowls (drizzle with a little olive oil to prevent them from sticking).

While the ravioli are cooking, melt the remaining 2 T butter (or more if desired) in a small saucepan over medium heat. Brown the sage leaves in the butter for 3 to 4 minutes. Pour over ravioli and serve.