Creamy Pumpkin Italian Sausage Ravioli



Ingredients:

- Salt for pasta water
- 1 bag of Rana Italian Sausage Ravioli (refrigeration section at Publix)
- 2 TBLSs extra-virgin olive oil
- 1 shallot, finely chopped
- 3 cloves garlic, grated or finely minced
- 2 cups chicken stock
- 1 (15-ounce) can pumpkin puree
- ½ cup cream
- 1 tsp hot sauce, or to taste
- ½ tsp freshly grated nutmeg, or to taste
- 1/8 tsp ground cinnamon
- 4 leaves fresh sage, thinly sliced plus more, for garnish
- Grated Parmigiano-Reggiano or 4 shakes of Parmesan cheese
- 1 TBLS water + 1 TBLA corn starch for a thickening slurry (if necessary)
- Reserve ½ cup of starchy water to thin (if necessary)
- Salt and black pepper to taste

Method:

1. Heat water for the ravioli according to the package instructions. Add a healthy pinch of salt to the water and let it sit for a few minutes to allow the salt to dissolve.
2. In a large pan, heat 2 tablespoons of olive oil over medium heat. Then sauté the chopped shallots and minced garlic for 3 minutes, stirring occasionally.
3. Add the chicken stock to the pan and stir to combine with the shallots and garlic. Bring the mixture to a simmer and cook for 5 to 6 minutes, or until the liquid has reduced slightly.
4. Stir in the cream and hot sauce, then season the sauce with nutmeg, cinnamon, salt, and pepper. Reduce the heat to medium low and let the sauce simmer for an additional 5-6 minutes, stirring occasionally.
5. Add the cooked pasta to the sauce and toss to coat the pasta evenly. If the sauce seems too thick, you can add a bit more chicken stock. If too thin, use the slurry.
6. Stir in sage, toss with pasta with grated cheese, to taste.