

THE Harvest

The Market Box

Pumpkin & Butternut

Nicola's Ravioli

Butternut Squash

Honey

Spice

Sage

Pecans

Butter

Clean & Green

Kitchen Sink Salad

Arugula, Walnuts, Carrots,
Broccoli, Chick Peas, Raisins-
with a Pear Vinaigrette

Sweet Romaine

Sweet potato roasted with
rosemary infused oil and tossed
with protein packed quinoa,
celery, pink lady & granny smith
apples, pecans, cheese curds
with a Maple Mustard
Vinaigrette

Pumpkin Ravioli & Sage-adapted from genioustkitchen.com

- 1lb pumpkin ravioli
- ¼ cup [butter](#)
- 6 [fresh sage leaves](#)
- ¼ teaspoon [nutmeg](#), freshly
grated-optional
- ½ cup [parmesan cheese](#),
grated
- pecans coarsely chopped
and toast them to bring
extra flavor

Directions

1. Bring a large pot of salted
water to a boil.
2. Add fresh ravioli and cook
for about 4 minutes or until
the float to the top.
3. Remove ravioli from water
with large slotted spoon or
spider, and place in a large
platter.
4. Cover with foil to keep warm
while you prepare the sauce.
5. In a small saute pan, melt the
butter over low heat.
6. When butter just begins to
sizzle and brown, tear the
fresh sage leaves into the
pan and fry for 20-30
seconds. **DO NOT WALK
AWAY!**
7. Remove butter sauce from
the heat and grate in the
nutmeg.
8. Pour butter sauce over the
ravioli.

9. Sprinkle with grated cheese
and toasted pecans

Double Butternut Ravioli

*A hearty vegetarian fall meal
featuring roasted butternut
squash and butternut ravioli
topped with crispy pancetta and
sage. (Adapted from
youmustlovefood.com)*

Ingredients

1/2 butternut squash, peeled &
cubed
3 tablespoons olive oil
1 clove garlic, minced
salt & pepper
1/4 cup unsalted butter (1/2
stick)
1 package frozen cheese ravioli-
using the
1/4 cup pre-cubed pancetta-or if
you have any cottage bacon
LEFT!!!
3-4 sprigs sage

Instructions

Preheat the oven to 400 degrees
Fahrenheit. On a rimmed baking
sheet, toss together butternut
squash, 2 tablespoons of the
olive oil, garlic, salt & pepper.
Bake in the oven for 25-30
minutes, until squash is tender &
slightly brown.
Meanwhile, heat butter over
medium heat in a small pan. Swirl
the butter a little as it melts.
Once the butter becomes a
golden brown color, remove from

heat and pour into a heat proof dish.

Bring a large pot of salted water to boil. Once the water is boiling, add the ravioli and cook according to package directions. Strain and set aside.

Add the pancetta to the same pan and sautee over medium heat until crispy. Spoon onto a plate covered with a paper towel to remove excess grease and cool. Heat the remaining tablespoon of olive oil in the same pan over medium heat. There may be additional grease left in the pan from the pancetta, and that will make for more flavor. Once the oil is hot, add in the sprigs of sage and fry until crispy, about 3 minutes. Remove from the pan and place on the plate with the paper towel.

Arrange ravioli onto plates (or one large platter) and top with butternut squash, crispy sage and pancetta. Drizzle with brown butter & enjoy!

I have given these instructions straight from the huffingtonpost.com I will keep giving it because it REALLY HELPS!!!

Microwave your squash before peeling it.

This easy step will save you hours of terror before approaching your squash and however many excruciating minutes it usually takes you to peel your squash. The microwave not only softens and loosens the skin, making it fall off more easily. It also cooks it slightly, which means you don't have to

roast it quite so long, which is an added bonus in our book. Here's what to do:

1) Tell your squash it can forget about giving you a hard time. This go around you're taking control.

2) Poke holes in the squash with a fork.

3) Slice the top and bottom off the squash.

4) Stick the squash in the microwave for three and a half minutes. (You could go a little longer if you want.)

5) Let the squash cool slightly and then peel the skin using a vegetable peeler or knife. Delight at how easily the skin comes off.

6) Cut the squash open and scoop out the pulp and seeds.

7) Chop the squash into cubes or slices, depending on how you're going to use it. See below for some awesome butternut squash recipes.

That's all, folks.

URBAN ACCENTS SPICE!!!

Roasting veggies with a cheesy Mediterranean flavor is easy with our blend of Parmesan cheese, onion, garlic, sugar and spices. Just mix with olive oil and melted butter then toss with thick slices of acorn or butternut squash, potatoes or any root veggie and roast!

Each package seasons three batches of squash.

Candied Butternut Squash with Cinnamon and Honey

thespruce.com

What You'll Need

- 1 large butternut squash, quartered lengthwise
-
- 1/4 cup melted butter
-
- 1/4 cup honey
-
- 1/2 cup finely chopped pecans
-
- 1/4 teaspoon cinnamon
-

How to Make It

1. Scoop seeds out of butternut squash. Arrange butternut squash pieces, cut-side down, in a large baking dish. Pour hot water into the baking dish to a depth of about 1/4-inch. Bake butternut squash at 350° for 50 to 60 minutes, or until tender. Cool squash; peel.
2. Cut squash into 1/2-inch slices and place in a 9x13x2-inch baking dish. Pour butter and honey over squash, then sprinkle with pecans and cinnamon. Return to oven and bake for 15 to 25 minutes, until butternut squash is glazed and hot.