

# **Ravioli with Sautee'd Butternut Squash and Thyme**

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**Servings: 4**

**Start to Finish Time: 2 minutes**

**2 tablespoons olive oil**

**1/2 medium (1 pound) butternut squash, peeled and cut into 1/2-inch pieces**

**Kosher salt**

**pepper**

**2 cloves garlic, thinly sliced**

**1 tablespoon small fresh thyme sprigs**

**1 package (16 oz) cheese ravioli (fresh or frozen)**

**1/4 cup (1 oz) Parmesan cheese, grated**

Heat the oil in a large nonstick skillet over medium heat.

Add the squash. Season with 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Cook, covered, stirring occasionally, for 8 minutes.

Add the garlic and thyme. Cook, uncovered, tossing occasionally, until the squash is tender and beginning to brown, 2 to 3 minutes more.

Meanwhile, cook the ravioli according to package directions.

Transfer the ravioli to plates. Top with the squash mixture and sprinkle with the Parmesan.

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Per Serving (excluding unknown items): 159 Calories; 7g Fat (36.4% calories from fat); 2g Protein; 25g Carbohydrate; 4g Dietary Fiber; trace Cholesterol; 15mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 1/2 Fat.