

Recipes makes: 6 Servings



### Ingredients-

- ♥ 1 ½ Lb Butternut Squash, halved and seeded
- ♥ Cooking Spray
- ♥ 1 Tbsp **D'Avolio Arbosana Extra Virgin Olive Oil**
- ♥ 1 oz Goat Cheese
- ♥ 1 tsp Salt
- ♥ 1 tsp Pepper
- ♥ 1 Large Egg, lightly beaten
- ♥ 36 **D'Avolio Chia Seed** Pasta Squares  
*\*See Recipe Attached*
- ♥ 6 oz Spinach Pesto  
*\*See Recipe Attached*

### PREPARATION:

1. Preheat oven to 400 degrees.
2. Place squash halves, cut sides down, on a foil-lined baking sheet coated with cooking spray. Bake at 400 for 30 minutes or until tender. Cool. Scoop out pulp; discard peel. Mash Pulp.
3. Combine squash pulp, and **D'Avolio Arbosana Extra Virgin Olive Oil** in a large bowl. Stir in 1 oz goat cheese, salt, and pepper. Working with 1 pasta square at a time, spoon about 1 ½ teaspoons squash mixture into center of each square. Moisten the edges of the pasta square with beaten egg; bring 2 opposite corners together. Pinch edges together to seal, forming a triangle.
4. Bring 6 quarts water to a boil, add half of ravioli; cook 3 minutes or until thoroughly cooked. Remove ravioli with a slotted spoon. Add ravioli to pesto; toss gently to coat. Arrange 6 ravioli on each of 6 plates
5. Enjoy!

Nutrition Facts	
Serving Size: 6 Ravioli with 1 oz Pesto	
Servings: 6	
Amount Per Serving	
Calories 390	Calories from Fat 200
% Daily Value*	
<b>Total Fat</b> 22g	34%
Saturated Fat 4g	21%
Trans Fat 0g	
Polyunsaturated Fat 10g	
Monounsaturated Fat 7g	
<b>Cholesterol</b> 40mg	13%
<b>Sodium</b> 580mg	24%
<b>Total Carbohydrate</b> 39g	13%
Dietary Fiber 13g	52%
Sugars 4g	
<b>Protein</b> 13g	
Vitamin A 130%	• Vitamin C 15%
Calcium 35%	• Iron 10%
*Percent Daily Values are based on a 2,000 calorie diet.	