



Ravioli with Sage Roasted Sweet Potatoes and Caramelized Shallots

1 pound frozen ravioli (follow cooking instructions on package)

6 Tbs Butter

4 shallots, slice in rings

½ Tbsp sage or 6-8 sage leaves, chopped

Red pepper flakes to taste

2 medium sized sweet potatoes

2 Tbsp olive oil

½ Tbsp sage

Peel and dice sweet potatoes in small bite sized pieces and toss in olive oil, sage, salt and pepper. Roast at 435° until tender, 30-40 minutes. Melt 2 Tbsp butter in sauté pan and slowly sauté shallots until they are light browned color, you may add a pinch of sugar. Once shallots are browned remove from pan and set aside. Add remaining butter and gently cook until it just begins to brown, stir in sage and red pepper flakes, add shallots back to pan. Toss the sweet potatoes in the shallot mixture and pour over warm, cooked ravioli.