



**“Chef at the Market”
September 26, 2009**

Chef Patrick Day – Sentara Williamsburg Regional Medical Center

Pumpkin Ravioli with Pecan Sage Pesto

Ingredients:

Cavanna Pasta Pumpkin Ravioli
¼ cup Chopped Pecans
¼ cup Scotch or Bourbon (optional)
4 oz. Sage
4 oz. Baby Spinach
1 oz. Basil
1 tsp. Salt
3 Tbsp. Hazelnut Oil
½ cup Extra Virgin Olive Oil
2 tsp. Honey

Toast pecans in sauté pan over medium heat stirring occasionally until they get fragrant and slightly colored. Deglaze with scotch and set aside to cool.

In food processor, combine spinach, sage, basil and salt; pulse until chopped. Add pecans. Slowly add oils and honey, puree until smooth. *Adjust seasoning to taste.*

Boil pasta in salted water until it floats to the surface. Add hot pasta to pesto and toss to coat.

Serve immediately.