

# Ingredients

BUTTERNUT SQUASH RAVIOLI (as prepared):

BUTTERNUT SQUASH RAVIOLI (organic semolina flour, organic butternut squash, fontina cheese [pasteurized part-skim milk, culture, rennet, salt, enzymes], organic whole eggs, parmesan cheese [pasteurized part-skim milk, cheese culture, rennet, enzymes, salt], ricotta cheese [pasteurized whey, pasteurized milk, vinegar, carrageenan], organic bread crumbs [organic wheat flour, filtered water, yeast, sea salt, organic palm oil, evaporated cane juice, natural enzymes, ascorbic acid], water, light brown sugar, rice starch, vegetable fiber, salt, organic extra virgin olive oil, cultured skim milk, maltodextrin, natural flavors, spices, annatto), SAGE BUTTER (butter [cream, salt], sage, canola & olive oil blend, [canola oil, olive oil], water, garlic, sea salt, sage oleoresin), PARMESAN CHEESE (pasteurized cultured milk, enzymes, salt), WALNUTS. Contains: Egg, Milk, Tree Nuts (Walnuts), Wheat.

**A** allergen

HEARTS OF ROMAINE SALAD (as prepared):

HEARTS OF ROMAINE LETTUCE, SWEET BASIL DRESSING (mayonnaise [soybean oil, whole eggs, vinegar, water, egg yolks, salt, sugar, lemon juice, calcium disodium EDTA, natural flavors], fresh basil, olive oil, soybean oil, parmesan cheese [whole milk, cheese cultures, salt, enzymes], fresh garlic, lemon juice, water, salt), TOMATOES, SEASONED CROUTONS (bread [water, wheat flour, olive oil, salt, yeast], olive oil, canola oil, garlic, sea salt). Contains: Eggs, Milk, Wheat.

**A** allergen

GREEN BEANS WITH RED ONIONS (as prepared):

GREEN BEANS, RED ONION, OLIVE OIL, CANOLA OIL, GARLIC.

CIABATTA ROLL:

(unbleached enriched flour [wheat flour, niacin, iron, thiamin mononitrate, riboflavin, enzymes, folic acid, ascorbic acid], filtered water, yeast, sea salt, cultured wheat starch, citric acid).

Contains: Wheat.

**A** allergen

ANTIPASTA WHEEL:

TOMATO, GARLIC STUFFED OLIVES (green olives, water, garlic, white wine vinegar, sea salt), KALAMATA OLIVES (kalamata olives, water, extra virgin olive oil, red wine vinegar, sea salt), PROVOLONE CHEESE (pasteurized milk, cheese cultures, salt, enzymes), MOZZARELLA CHEESE (pasteurized milk, cheese cultures, salt, enzymes), OLIVE/CANOLA OIL BLEND (chopped garlic [garlic, water], canola oil, basil, olive oil, white balsamic vinegar [concentrated grape must, aged wine vinegar, sulfur dioxide], salt, sugar).

Contains: Milk

**A** allergen

CROSTINI:

(bread [wheat flour, water, sea salt, sugar, yeast], extra virgin olive oil, garlic, sea salt).

Contains: Wheat.

**A** allergen

CHOCOLATE DECADENCE CAKE WITH RASPBERRY SAUCE (as prepared):

(sugar, butter blend [butter, partially hydrogenated soybean and cottonseed oils, water, contains less than: 2% salt, vegetable mono and diglycerides, soy lecithin, whey solids, sodium benzoate (a preservative), natural and artificial flavor, vitamin A palmitate added, beta carotene (color)], whole eggs, water, chocolate liquor, dextrose, cocoa, cocoa butter, vanilla flavor, vegetable oil [partially hydrogenated soybean, cottonseed and/or canola oil], soy lecithin, sweet condensed milk, corn syrup, high fructose corn syrup, butter oil, mono sodium phosphate [leavening agent], natural flavor, nonfat milk, polysorbate 60, potassium sorbate [protects flavor], salt, sodium caseinate, lactic acid, mono and diglycerides, glucono delta lactone, citric acid, corn syrup solids, cream, alginate), RASPBERRY SAUCE (raspberry, sugar, water, modified corn starch, lemon juice concentrate).

Contains: Egg, Milk, Soy.

**A** allergen

**PERISHABLE – KEEP REFRIGERATED**



Nutrition Facts		Butternut Squash Ravioli with Sage Butter, Cheese and Walnuts (as prepared)	Hearts of Romaine Salad with Creamy Basil Dressing (as prepared)	Green Beans with Red Onions (as prepared)	Ciabatta Roll	Antipasta Wheel	Crostini	Chocolate Decadence Cake with Raspberry Sauce (as prepared)						
Serving Size		1 Cup Ravioli with Sauce (195g)	1 Piece (135g)	3/4 Cup (85g)	1 Roll (38g)	2 Tbsp. Bruschetta, 6 Olives & 3 Cubes Cheese (73g) About 11	2 Pieces (14g)	1/8 Cake with Sauce (119g)						
Servings Per Container		About 8	About 8	About 8	12		About 8	About 8						
Amount Per Serving														
Calories		530	340	35	80	160	50	420						
Calories from Fat		300	290	10	0	120	20	250						
	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*						
<b>Total Fat</b>	33g	61%	32g	49%	1.5g	2%	0g	0%	39g	60%	2g	3%	28g	43%
<b>Saturated Fat</b>	18g	90%	5g	25%	0g	0%	0g	0%	4.5g	23%	0g	0%	13g	65%
<b>Trans Fat</b>	0.5g		0g		0g		0g		0g		0g		2.5g	
<b>Cholesterol</b>	110mg	37%	25mg	8%	0mg	0%	0mg	0%	15mg	5%	0mg	0%	95mg	32%
<b>Sodium</b>	730mg	30%	370mg	15%	0mg	0%	150mg	6%	660mg	23%	125mg	5%	200mg	8%
<b>Total Carbohydrate</b>	45g	15%	9g	3%	3%	2%	17g	6%	3g	1%	6g	2%	43g	14%
<b>Dietary Fiber</b>	3g	12%	1g	4%	3g	12%	1g	4%	0g	0%	0g	0%	2g	8%
<b>Sugars</b>	4g		2g		1g		0g		1g		0g		39g	
<b>Protein</b>	18g		2g		1g		2g		6g		1g		4g	
<b>Vitamin A</b>	45%		35%		10%		0%		8%		0%		0%	15%
<b>Vitamin C</b>	4%		35%		20%		0%		4%		0%		0%	4%
<b>Calcium</b>	25%		6%		2%		0%		15%		2%		2%	2%
<b>Iron</b>	15%		6%		4%		6%		0%		2%		6%	6%

**Dietitian's Note** • Vegetarian, contains dairy and eggs.

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WE'VE DONE THE WORK FOR YOU, EVEN THE GARNISH.

# BUTTERNUT SQUASH RAVIOLI DINNER

Fresh ONE-OF-A-KIND culinary adventure



## CONGRATULATIONS!

You've just purchased all the ingredients necessary for a special holiday dinner: butternut squash ravioli, appetizer, side dishes, rolls and a delectable dessert.

The best part? You get to spend more time with family and friends and less time in the kitchen – yet still receive all the compliments for serving a meal to remember.

Enjoy, and happy holidays!

# INSTRUCTIONS & TIMELINE About 1 hour from start to finish

(Equipment Needed: cookie sheet, large stockpot, colander, skillet)

Write your cooking times on the lines below to help plan your meal.

ENTER START TIME:	10 MINUTES AFTER START TIME:	30 MINUTES AFTER START TIME:	40 MINUTES AFTER START TIME:	50 MINUTES AFTER START TIME:	AFTER MEAL
_____:	_____:	_____:	_____:	_____:	

Preheat oven to 375°F.  
Bring 4 quarts of salted water to a boil in a large stockpot; cover and reduce heat to a simmer.

Prepare romaine salad according to instructions below.

Prepare green beans according to instructions below.

Prepare sage butter and rolls according to instructions below.  
Bring water back to boil.

### Romaine Hearts with Creamy Basil Dressing:

- Kit includes:
- Romaine hearts
  - Roasted croutons
  - Parmesan cheese
  - Creamy basil dressing
  - Diced tomatoes

Cut each romaine heart in half, trim tops a ½ inch and arrange on a platter.

Drizzle creamy basil dressing over romaine and sprinkle with tomatoes.

Garnish with roasted croutons and **half** the packet of Parmesan cheese.



### Fresh Green Beans:

- Kit Includes:
- Fresh green beans
  - Red onions with garlic and canola oil

Lay steam bag of green beans flat in microwave PRINT SIDE UP, making sure resealable bag is snapped shut. (Steam bag must lay flat, print side up to ensure proper cooking.)

Microwave on HIGH for 7 to 9 minutes. Check for desired doneness; cook for 1 to 2 minutes more if necessary.

Let stand for 2 to 3 minutes before removing bag from microwave. CAUTION: BAG WILL BE HOT!

Transfer to a serving bowl and season to taste with salt and pepper.



### Sage Butter Sauce for Ravioli:

- Kit includes:
- Sage butter
  - Fresh sage leaves

Set aside 1 sprig of sage leaves for garnish.

Cut remaining sage into thin slices and set aside 1/3 for garnish.

Place butter and **2/3** of the sage in a medium skillet. Cook over medium-low heat for 3 to 4 minutes, stirring frequently. Use caution as butter will burn easily.

### Rustic Ciabatta Rolls:

place roll on cookie sheet.

Bake in preheated 375°F oven for 7 to 9 minutes or until rolls are a light golden brown.



### Butternut Squash Ravioli:

Carefully drop ravioli into boiling water and immediately reduce heat to a gentle boil. (Boiling vigorously may cause them to fall apart.) Cook for about 3 to 4 minutes; drain well.

Place half the ravioli on a serving platter and drizzle with half the butter sauce, repeat layers.

Top with remaining half packet of Parmesan cheese, walnuts and reserved fresh sage.

Garnish platter with sage sprig and serve immediately.



### Decadence Chocolate Cake with Raspberry Sauce

- Kit Includes:
- Chocolate Cake
  - Raspberry Sauce

Drizzle raspberry sauce over serving platter, if desired and place cake in center.

To serve, cut cake into 8 slices. Place on individual plates and drizzle with additional raspberry sauce.



### Appetizer:

Place on a decorative serving platter and can be served as a first course or with the meal.

- Kit includes:
- Appetizer Wheel
  - Crostini Garlic Toast



Use napkins to set a decorating theme. • Do an early inventory of your special occasion serveware. • Set the table the night before.  
• Clean out the refrigerator a day or two before the holiday to make room for leftovers. • Have recyclable plastic containers for send-home leftovers.