



## Pumpkin Tortelloni w Almonds in Brown Butter Sauce

1 lb 10 oz. canned pumpkin  
5 oz Parmesan cheese, shredded  
1 1/2 tsp. pepper  
1 1/2 tsp. salt  
2 lbs fresh pasta sheets cut into 2 1/2-inch squares  
(can substitute won ton wrappers for fresh pasta)  
2 eggs, beaten with 1/4 cup water  
1 lb., 8 ounces unsalted butter  
1.5 ounces fresh sage leaves  
2 Tbsp water  
2 Tbsp. Almond Accents Roasted Garlic Caesar or Original Oven Roasted sliced almonds  
2 Tbsp. shredded Parmesan cheese



Preparation Time : 25  
minutes

An indulgent brown butter sauce with sage coats these classic Italian pumpkin-almond filled tortelloni.

### Tortelloni:

In bowl, combine pumpkin and Parmesan. Season with salt and pepper; set aside. For each tortelloni, brush top of 1 square with egg wash. Place 1 teaspoon pumpkin mixture onto center. Fold pasta diagonally in half to form a triangle; seal edges, pressing to remove any air pockets. Pull together two opposite corners to overlap, pressing to seal. Place tortelloni on floured sheet pans; cover and chill. Cook 8 tortelloni in boiling salted water 1 to 2 minutes or until al dente. (Tortelloni will float when almost done.) Remove tortelloni; drain and plate. Drizzle with 2 tablespoons Sage Butter, allowing 2 to 3 sage leaves per serving. Garnish with 2 tablespoons Almond Accents and 2 tablespoons Parmesan.

### Sage Butter:

In saucepan, heat butter and sage over medium-high heat until butter begins to brown and sage is crisp. Keep warm. Makes 3 cups.

Makes 24 servings

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