Brown Butter Sauce

Yield: 10

- Premade Ravioli
- 1 Tablespoon Kosher Salt
- 1 Cup of Butter (Cubed)
- 3 Sprigs Sage
- 1 Sprig Thyme

1. In a large saucepan bring water to a boil and add salt. Place raviolis in pot and cook until they start to float. Roughly 2-4 minutes.
2. Place butter in sauce pan on medium high heat. Add the sage leaves when the butter starts to bubble, that's normal. Stir the butter occasionally to check on the browning level. Remove from heat when it starts to smell nutty and add the pasta. Toss to coat.