

CHEESE RAVIOLI WITH MARKET DISTRICT HARVEST PUMPKIN SAUCE, DRIED CRANBERRIES AND GRANNY SMITH APPLES

Serves: 8

Prep Time: 20 min.

Cooking Time: 15 min.

Ingredients:

- 1 cup coarsely chopped walnuts
- 1 lb. 9-oz. bag of Giant Eagle Italian-style square cheese ravioli
- 1 Granny Smith apple, peeled, cored and chopped
- ¼ cup Giant Eagle butter
- ½ tsp. ground cinnamon
- 3 Tbsp. Market District® 100% pure maple syrup
- 1 cup sweetened dried cranberries, divided
- 24 oz. jar Market District® Harvest Pumpkin pasta sauce**
- ¼ cup fresh chopped sage leaves



Directions:

Preheat oven to 350°F. Spread walnuts on a baking pan and toast in oven for 5-8 minutes until lightly browned; set aside to cool. Meanwhile, cook ravioli according to package directions; drain in colander and set aside. In a large skillet over medium heat, sauté the apples in butter until just softened, about 3-4 minutes. Add cinnamon and maple syrup; stir until well combined. Add toasted walnuts and ½ cup cranberries; cook for another minute. Add pumpkin sauce and cook until heated through, about 3-4 minutes. Toss in cooked ravioli and stir gently until warmed through. Transfer ravioli to serving bowl or dish. Garnish with remaining cranberries and chopped sage.

PUMPKIN APPLE BISQUE

Serves: 8

Prep Time: 15 min.

Cooking Time: 55 min.

Ingredients:

- 4 Tbsp. butter
- 5 cups chopped onion (about 2 medium)
- 3 Gala apples, peeled, cored and chopped
- 4 cloves garlic, minced
- Salt and pepper for seasoning
- 1 Tbsp. chopped fresh thyme
- ½ tsp. ground cloves
- ½ tsp. cinnamon
- ½ tsp. ground ginger
- ½ cup white wine such as Chardonnay or vegetable stock
- 24 oz. jar Market District® Harvest Pumpkin pasta sauce**
- 1 cup Market District® vegetable stock
- ½ cup heavy cream
- 1 tsp. sugar
- Fresh thyme leaves for garnish

Directions:

Melt butter in a large soup pot over medium-high heat. Cook onions for about 5 minutes, until tender. Add apples and garlic; cook for 5 minutes, seasoning with salt and pepper. Add thyme and spices and deglaze pot with white wine; cook until wine is almost evaporated, about 2 minutes. Add pumpkin sauce and vegetable stock; bring to a boil, reduce heat and simmer over medium-low for about 40 minutes, until apples are tender. Use an immersion blender to purée soup to desired consistency or place soup, in batches, in a blender and purée*. Add soup back to pot and stir in cream and sugar; season with additional salt and pepper to taste, and heat through. Garnish with thyme and serve hot. Makes 8 servings based on 1-cup portions.



**Use caution when puréeing hot liquids. Steam can increase the pressure inside the blender and blow the lid off. Fill the blender no more than half full and blend in small batches. While blending, hold a potholder or towel over the lid.*

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