

Ravioli with Pumpkin Sauce

1 (15-ounce) can pure pumpkin
2 cups chicken broth
3 tablespoons brown sugar
1 tablespoon butter
1/2 teaspoon garlic powder
1/2 teaspoon ginger
1/2 teaspoon cinnamon
1/8 teaspoon nutmeg
1 (30-ounce) bag frozen cheese ravioli
1/4 cup Alpenrose Lite n' Trim sour cream
1/3 cup Parmesan cheese

Place a large saucepan of water over high heat. Cover and bring to a boil. While the water is coming to a boil, combine the pumpkin, broth, sugar, butter, garlic powder, ginger, cinnamon and nutmeg in a medium saucepan and stir to combine. Place over medium heat and bring to a simmer, stirring occasionally, until the butter melts and the mixture is heated through, about 10 minutes.

When the water comes to a boil, add the ravioli and cook according to package directions. Drain and set aside. Just before serving, stir in the sour cream as desired. Serve the ravioli on individual plates, top with pumpkin sauce and sprinkle with Parmesan cheese.