



The Recipe Box

Chicken with Cheese Ravioli and Pumpkin Cream Sauce

- 1 pound cheese filled ravioli
- 1.5 pound boneless, skinless, chicken breast, cut into 1" strips
- 2 tablespoons butter
- 2 cloves of fresh garlic, minced
- 1 onion, chopped
- Salt and pepper
- 1 -15 ounce can pure pumpkin puree
- 1 cup heavy cream
- 1/2 cup grated parmesan cheese, plus more for topping
- 1/4 cup chopped fresh sage for garnish

1. In a large pot of boiling, salted water, cook the raviolis as indicated on the package. Drain, coat with a little oil to prevent sticking and keep warm. Reserve 1 cup pasta cooking water.
2. In the same pot, melt the butter over medium-low heat. Add the chicken and garlic and cook for 10 - 12 minutes until thoroughly cooked.
3. Add the onion and season with salt and pepper; cook, stirring, until softened, about 6 minutes.
4. Stir in the pumpkin and heavy cream and bring to a boil.
5. Return the pasta to the pot along with the reserved pasta cooking water and toss lightly.
6. Stir in the parmesan; season with salt and pepper.
7. Top the pasta with the sage and more parmesan.

Food Glossary

Does culinary terminology have you stumped when reading a menu? We're here to help! Check out these two food terms and their meanings.

Carbonara: This delightful sauce can accompany a variety of pastas. Its winning combination of bacon, eggs, parmesan cheese, and cream is sure to please every palate.

Pasta Carbonara with Chicken is one of our mouthwatering, gourmet entrees that rotate monthly. Served with a soup, two side dishes and a roll, it's a satisfying meal prepared with you in mind. Come in and try it!

Muffalatta: A hearty sandwich consisting of mortadella, salami, and provolone cheese. The flavor pops with the spread of green and black olives served on ciabatta bread.

Check the home page of Abby's Deli & Take Out for our daily, scrolling specials consisting of breakfast and lunch specials.

Employee Spotlight

Francisco Estrada, Chef de Cuisine



The Chef de Cuisine is a vital individual in a commercial kitchen and the designation literally means 'chief of the kitchen.' Employed with Abby's since 2001, Francisco is a primary example of an employee who takes his position seriously. His high standards of quality food preparation and kitchen safety are crucial to the performance of every member of Abby's staff, as well as the satisfaction of every customer.

Francisco interacts well with all the employees and takes pride in all his accomplishments.

He is involved in decisions regarding menu planning and incorporating seasonal ingredients and sourcing local ingredients.

Thank you Francisco for your 11 years of service to Abby's and our customers!

What's New at Abby's Deli?

Are you looking for that perfect gift to give someone who seems to have everything? The gift of food never goes out of style—which is why **gift certificates** from Abby's are a helpful and appreciated choice.

Gift giving at all times during the year is always appropriate and can be made simple by purchasing Abby's gift certificates. Beginning with denominations of \$10, there is no limitation to the amount you can purchase. Do you know someone having a party or event and want to contribute towards the cost? A gift certificate from Abby's Deli & Take Out can be applied to our catering services and are perfect for birthdays, anniversaries, graduations and all occasions—like the 'just because' gift. For stress-free gift giving, just ask our cashier or call us and we'll be glad to accommodate you!

**Abby's Deli & Take Out
Hours:**

Monday-Friday: 7:00 a.m to 2:00 p.m.

Saturday & Sunday: Closed

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