



CHICKEN PARMIGIANA WITH FRESH MOZZARELLA

FAST & FRESH

Spinach-Ricotta Ravioli & Crispy Fried Onions

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Pot
- Paper towels
- Strainer
- Pan
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)



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CALORIES: 930

1 PREP



1 | 2
Tomato



2 | 4
Scallions



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



9 oz | 18 oz
Spinach and
Ricotta Ravioli
Contains: Eggs, Milk,
Wheat



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **mozzarella** into rounds (*we got 5-6 rounds per ball*).
- Once water is boiling, add **ravioli**. Cook until al dente and floating to the top, 4-5 minutes. Drain and return to pot. Stir in **tomato** and **garlic herb butter**; cover to keep warm.
- **MICROWAVE ALTERNATIVE:** Place ravioli in a microwave-safe bowl and fill with enough water to just cover. Cover tightly with plastic wrap and microwave until ravioli are tender, 5-7 minutes. Carefully remove plastic wrap, then drain. Return ravioli to bowl along with tomato and garlic herb butter; toss to combine.



2 SIZZLE



10 oz | 20 oz
Chicken Cutlets

- Pat **chicken*** dry and season all over with **salt** and **pepper**.
- Drizzle **oil** in a hot, preferably nonstick, pan. Add **chicken**; cook until browned and almost cooked through, 2-3 minutes per side.



3 MELT



2.5 oz | 5 oz
Marinara Sauce



1 | 2
Italian Herb
Paste



1 tsp | 1 tsp
Chili Flakes



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk

- Reduce heat under pan with **chicken** to low. Stir in **scallion whites**, **marinara**, **Italian herb paste**, $\frac{1}{4}$ cup **water** ($\frac{1}{2}$ cup for 4), and as many **chili flakes** as you like (*we used $\frac{1}{4}$ tsp; $\frac{1}{2}$ tsp for 4*).
- Top **chicken** with **Parmesan** and as many **mozzarella slices** as you like. (*We used two slices per cutlet.*) Cover and simmer until cheese melts and chicken is cooked through, 3-5 minutes.



4 SERVE



1 | 2
Crispy Fried
Onions
Contains: Wheat

- Divide **chicken parmigiana** and **ravioli** between plates in separate sections; top with any **remaining sauce**. Sprinkle everything with **scallion greens** and **crispy fried onions**. Serve.



*Chicken is fully cooked when internal temperature reaches 165°.