



CREAMY GARLIC SPINACH RICOTTA RAVIOLI

with Roasted Bell Pepper

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



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



1 | 2
Veggie Stock Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast Strips Calories: 780



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 590



HELLO

ROASTED GARLIC

This amazing aromatic adds a sweet, caramelized flavor to pasta sauce.

BOB'S YOUR UNCLE

The easiest way to tell when ravioli are done is to watch them float to the top. Once they're bobbing, they're ready to drain.

BUST OUT

- Large pot
- Strainer
- Baking sheet
- Paper towels
- Aluminum foil
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **bell pepper**; remove stem and seeds. Trim and thinly slice **scallions**, separating whites from greens.



4 SLICE PEPPER & MASH GARLIC

- Once **bell pepper** and **garlic** are done roasting, carefully transfer to a cutting board. Thinly slice bell pepper and gently mash garlic with a fork until smooth.



2 ROAST PEPPER & GARLIC

- Drizzle **bell pepper halves** with **olive oil** and season with **salt** and **pepper**; arrange cut sides down on a **lightly oiled** baking sheet.
- Peel **garlic**; place clove in the center of a small piece of foil; drizzle with **oil** and season with **salt** and **pepper**. Cinch into a packet and place on same sheet.
- Roast on top rack until bell pepper is lightly charred and garlic is softened, 20-25 minutes.

- Pat **chicken*** dry with paper towels; and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook, stirring occasionally, until cooked through, 4-6 minutes.



5 MAKE SAUCE

- Heat a **drizzle of olive oil** in pot used for pasta over medium-high heat. Add **scallion whites**; cook, stirring occasionally, until fragrant, 1 minute.
- Add **¼ cup reserved pasta cooking water** (½ cup for 4 servings), **stock concentrate**, **cream cheese**, **sour cream**, **half the Parmesan**, and **1 TBSP butter** (2 TBSP for 4); stir until smooth.
- Stir in **bell pepper** and **mashed garlic**. Bring to a simmer and cook until slightly thickened, 1-2 minutes. Turn off heat. Season with **salt** and **pepper**.

- Stir **chicken** into **sauce** along with **bell pepper** and **mashed garlic**.



3 COOK PASTA

- Once bell pepper and garlic have roasted 15 minutes, gently add **ravioli** to pot of boiling water; reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes.
- Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain and set aside. Keep empty pot handy for Step 5.



6 FINISH & SERVE

- Stir **ravioli** into pot with **sauce**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.**
- Divide between bowls; season with **pepper**. Garnish with **scallion greens** and **remaining Parmesan**. Serve.

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