



# CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Bell Pepper & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lemon



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



2.5 oz | 5 oz  
Spinach



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

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



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 710



10 oz | 20 oz  
Chicken Breast Strips

Calories: 760



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 560



HELLO

## SPINACH RICOTTA RAVIOLI

Tender pasta pillows stuffed with creamy cheese and hearty greens

### 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
- Large pan
- Zester
- Whisk
- Baking sheet
- Paper towels 🇺🇸 🇨🇦
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp) 🇺🇸 🇨🇦
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to middle 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. Peel and thinly slice **garlic**. Zest and quarter **lemon**.



### 2 ROAST BELL PEPPER

- Place **bell pepper** on a baking sheet. Drizzle with **olive oil** and season with **salt** and **pepper**. Arrange cut sides down.
- Roast on middle rack until softened and lightly charred, 20-25 minutes.
- Let bell pepper cool slightly, then transfer to a cutting board and thinly slice into strips.



### 3 COOK PASTA

- When bell pepper is almost done roasting, gently add **ravioli** to pot of boiling water. Reduce to a simmer and cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.

- 🇺🇸 Rinse **shrimp\*** under cold water. Pat shrimp or **chicken\*** dry with paper towels. Season with **salt** and **pepper**.
- 🇨🇦 Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 4 COOK SPINACH

- Heat a **drizzle of oil** in a large pan over medium heat. Add **spinach** and **garlic** to pan; cook, stirring, until spinach is wilted and garlic is softened, 2-3 minutes.

- 🇺🇸 Use pan used for shrimp or
- 🇨🇦 chicken here.



### 5 MAKE SAUCE

- Add **stock concentrate**, **cream cheese**, **sour cream**, **half the Parmesan (save the rest for serving)**, **½ cup reserved pasta cooking water (½ cup for 4 servings)**, and **1 TBSP butter (2 TBSP for 4)** to pan with **spinach mixture**.
- Whisk until combined and creamy, then stir in sliced **bell pepper**.
- Add a **squeeze of lemon juice** to taste. Season generously with **salt** and **pepper**.



### 6 FINISH & SERVE

- Add drained **ravioli** to pan with **sauce**; gently toss until thoroughly coated. **TIP: If necessary, stir in more pasta cooking water a splash at a time until ravioli are coated in a creamy sauce.**
- Divide between plates and top with **remaining Parmesan** and **lemon zest** to taste. Serve with any **remaining lemon wedges** on the side.
- 🇺🇸 Add **shrimp** or **chicken** along with
- 🇨🇦 **ravioli** to pan with **sauce**.

🇺🇸 \*Shrimp are fully cooked when internal temperature reaches 145°.

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