



# RICOTTA TOMATO RAVIOLI WITH TOASTED PANKO

plus Lemony Zucchini & Parsley

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 | 1  
Lemon



2 Cloves | 4 Cloves  
Garlic



¼ oz | ¼ oz  
Parsley



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



9 oz | 18 oz  
Fresh Ricotta  
Tomato Ravioli  
Contains: Eggs, Milk,  
Wheat



2.5 oz | 5 oz  
Marinara Sauce



1 TBSP | 1 TBSP  
Italian Seasoning



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1 | 2  
Veggie Stock  
Concentrate



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



## HelloCustom

2 PERSON | 4 PERSON

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



9 oz | 18 oz  
Italian Chicken  
Sausage Mix

Calories: 910



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO

### CRÈME FRAÎCHE

This creamy condiment adds richness, body, and a hint of tang to pasta sauce.

### BOB'S YOUR UNCLE

The easiest way to tell when the ravioli are done? Watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

### BUST OUT

- Large pot
- Zester
- Large pan (or 2 large pans)
- Small bowl
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Zest and quarter **lemon**. Peel and finely chop **garlic**. Finely chop **parsley**.



### 2 TOAST PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-4 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



### 3 COOK ZUCCHINI

- Heat a **drizzle of oil** in same pan over medium heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 2-3 minutes.
- Turn off heat. Sprinkle with **half the lemon zest**, then transfer to a plate. Wipe out pan.

- Heat a **drizzle of oil** in a second large pan over medium-high heat. Add **sausage\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Transfer to a plate.



### 4 COOK RAVIOLI

- Once water is boiling, gently add **ravioli** to pot. Reduce to a low simmer. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes.
- Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain and set aside.



### 5 MAKE SAUCE

- Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for zucchini over medium-high heat. Add **garlic**, **marinara sauce**, and **half the Italian Seasoning** (all for 4). Cook, stirring, until fragrant, 1-2 minutes.
- Whisk in **crème fraîche**, **cream cheese**, **stock concentrate**, and **¼ cup reserved pasta cooking water** (½ cup for 4) until melted and combined.
- Stir in **¼ tsp sugar** (½ tsp for 4); season with **salt** and **pepper**.
- Add a **squeeze of lemon juice** and **remaining lemon zest** to taste. Simmer until sauce has thickened slightly, 1-2 minutes more.



### 6 FINISH & SERVE

- Gently stir drained **ravioli** into pan with **sauce**. Season with **salt** and **pepper**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until ravioli are coated in a creamy sauce.**
- Divide between bowls. Top with **zucchini**, **toasted panko**, and **parsley**. Serve.
- Top **ravioli** with **sausage** along with **zucchini**.

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