



RICOTTA RAVIOLI WITH ASPARAGUS & TOMATOES

Basil Cream Sauce & Garlic Bread

FAST & FRESH

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

- Medium pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Strainer
- Whisk



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CALORIES: 840

1 PREP



6 oz | 12 oz
Asparagus



1 | 2
Shallot



1 | 1
Lemon



4 oz | 8 oz
Grape Tomatoes

- Bring a medium pot of **water** to a boil. (TIP: Cover pot with lid to bring water to a boil more quickly.) Wash and dry produce.
- Trim **asparagus**; cut on a diagonal into 1-inch pieces. Thinly slice **shallot**. Quarter **lemon**.
- Heat a **large drizzle of oil** in a hot large pan. Add **asparagus** and **tomatoes**; season with **salt** and **pepper**. Cook, stirring occasionally, until asparagus is browned and tomatoes are blistered, 2-3 minutes. Turn off heat; transfer to a plate. Wipe out pan.



2 BOIL



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

- Once water is boiling, gently add **ravioli** to pot. (TIP: Move on to the next step if the water has not boiled yet.) Reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes.
- Reserve $\frac{3}{4}$ cup **pasta cooking water**, then drain. TIP: Gently shake strainer with ravioli in it to remove as much moisture as possible.



3 SIZZLE



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



20 g | 40 g
Basil Paste



5 oz | 10 oz
Spinach

- While ravioli cooks, heat a **drizzle of oil** in pan used for veggies over medium heat. Add **shallot** and cook, stirring constantly, until softened, 30-60 seconds.
- Whisk in **cream sauce base**, **garlic powder**, **basil paste**, and $\frac{1}{4}$ cup **plain water** ($\frac{1}{2}$ cup for 4). Bring sauce to a boil then add **spinach** (in batches if necessary) and stir to wilt, 30 to 60 seconds. (Spinach may add moisture to your sauce. Cook longer if you like a thicker sauce!)
- Add **drained ravioli**, **blistered tomatoes and asparagus**, and a **squeeze of lemon**; toss until evenly coated in a creamy sauce. (If sauce is too thick, add reserved pasta cooking water 1 TBSP at a time until desired consistency is reached.) Season with **salt** and **pepper**.



4 SERVE



1 | 2
Ciabatta
Contains: Soy,
Wheat



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk

- Halve **ciabatta** and toast. Spread cut sides with as much **garlic herb butter** as you like; halve on a diagonal.
- Top **ravioli** with **cheese**. Serve with **garlic bread** and any **remaining lemon wedges** on the side.

