HELLO FRESH

GARDEN SPINACH RICOTTA RAVIOLI
with Zucchini Ribbons, Tomato & Creamy Lemon Sauce

INGREDIENTS

2 PERSON | 4 PERSON

1 | 2
Zucchini

1 | 2
Tomato

2 | 2
Scallions

1 | 1
Lemon

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

1 TBSP | 1 TBSP
Italian Seasoning

1 | 2
Veggie Stock Concentrate

3 TBSP | 6 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!

HelloCustom

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

10 oz | 20 oz
💲 Chicken Cutlets

10 oz | 20 oz
💲 Salmon
Contains: Fish

💲 Calories: 720

💲 Calories: 880

PREP: 10 MIN | COOK: 15 MIN | CALORIES: 530

HELLO FRESH

HELLO

SPINACH RICOTTA RAVIOLI

Tender pasta pillows stuffed with creamy cheese and hearty greens

RIBBON WINNER

If you don't have a peeler, we suggest very thinly slicing your zucchini lengthwise (still rotating as you go) in Step 1.

BUST OUT

- Medium pot
- Peeler
- Zester
- Strainer
- Large pan
- Paper towels 💲💲

- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Cooking oil (**1 tsp** | **1 tsp**) 💲💲
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | **HelloFresh.com**

---

1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim ends from **zucchini**; shave zucchini lengthwise into thin ribbons using a peeler, rotating as you go, until you get to the seedy core. Finely chop core.
- Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.

2 COOK PASTA

- Once water is boiling, gently add **ravioli** to pot. Immediately reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes.
- Reserve **1 cup pasta cooking water**, then drain. TIP: Gently shake strainer with ravioli in it to remove as much moisture as possible.

💲💲 While pasta cooks, pat **chicken*** or **salmon*** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or salmon (skin sides down); cook chicken until cooked through, 3-5 minutes per side, or cook salmon until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more. Turn off heat; transfer to a cutting board. Wipe out pan.

3 COOK VEGGIES

- Meanwhile, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **chopped zucchini**, **tomato**, **scallion whites**, and **1 tsp Italian Seasoning** (2 tsp for 4 servings; use the rest of the Italian Seasoning as you like). Cook until veggies are just softened, 1-2 minutes. Season with **salt** and **pepper**.

💲💲 Use pan used for chicken or salmon here.

4 MAKE SAUCE

- Reduce heat under pan with **veggies** to medium, then stir in **stock concentrate**, **¼ cup reserved pasta cooking water** (⅓ cup for 4 servings), and a **squeeze of lemon juice**. Reduce heat to low and cook, 1-2 minutes.
- Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4) until melted and combined. Season with **salt** and **pepper**. TIP: If needed, stir in more reserved cooking water a splash at a time until sauce reaches a creamy consistency.

5 FINISH PASTA

- Separate **zucchini ribbons** with your hands, then stir into pan with **sauce**.
- Gently stir in drained **ravioli**. Simmer until sauce has thickened, 1-2 minutes. Season with **salt** and **pepper**. Stir in **lemon zest** to taste.

6 SERVE

- Divide **pasta** between bowls. Garnish with **scallion greens** and **Parmesan**. Serve with **remaining lemon wedges** on the side.

💲💲 Slice **chicken** crosswise (skip slicing salmon!). Serve chicken or **salmon** atop **pasta**.