

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

2 PERSON | 4 PERSON

- Medium pot
- Strainer
- Paper towels
- Whisk
- Large pan
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)



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

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CREAMY GARLIC SHRIMP WITH RICOTTA RAVIOLI

FAST & FRESH

Spinach, Parmesan & Chili Flakes



CALORIES: 650



1 SIZZLE



10 oz | 20 oz Shrimp Contains: Shellfish

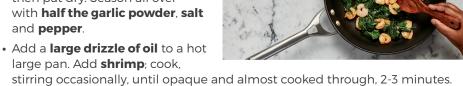


1 tsp 2 tsp Garlic Powder



5 oz | 10 oz Spinach

- · Bring a medium pot of salted water to a boil. Wash and dry produce.
- Rinse shrimp* under cold water, then pat dry. Season all over with half the garlic powder, salt and pepper.
- large pan. Add **shrimp**; cook,
- Add spinach; cook, stirring occasionally, until wilted, 1-2 minutes. (TIP: If the spinach doesn't fit all at once, add handfuls at a time until all of it wilts down.) Remove from heat.





· Return empty pot used for ravioli to medium-low heat. Add cream sauce base, cream cheese, half the Parmesan, and remaining garlic powder; whisk to combine. Cook, whisking, until smooth, 2-3 minutes. TIP: Add splashes of reserved pasta cooking water if sauce becomes too thick.



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

2 BOIL



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

- Once water is boiling, gently add ravioli to pot; reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes.
- Reserve ½ cup pasta cooking water (1 cup for 4), then drain. (Reserve pot.)



4 SERVE



 Add drained ravioli and shrimp and spinach mixture to pot with cream sauce. Cook, stirring, until ravioli are coated in a creamy sauce and shrimp are cooked through. (TIP: If needed, stir in more reserved pasta cooking water a splash at a time.) Taste and season with salt and pepper



• Top ravioli with remaining Parmesan and as many chili flakes as you like. Serve.