



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

Calories: 720



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 880



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



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
- Strainer
- Peeler
- Large pan
- Zester
- 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.

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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**.





4 MAKE SAUCE

- Reduce heat under pan with **veggies** to medium, then stir in **stock concentrate**, **¼ cup reserved pasta cooking water** (½ 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.**



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.





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.





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.
- 



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**.

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

 *Salmon is fully cooked when internal temperature reaches 145°.