

# **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
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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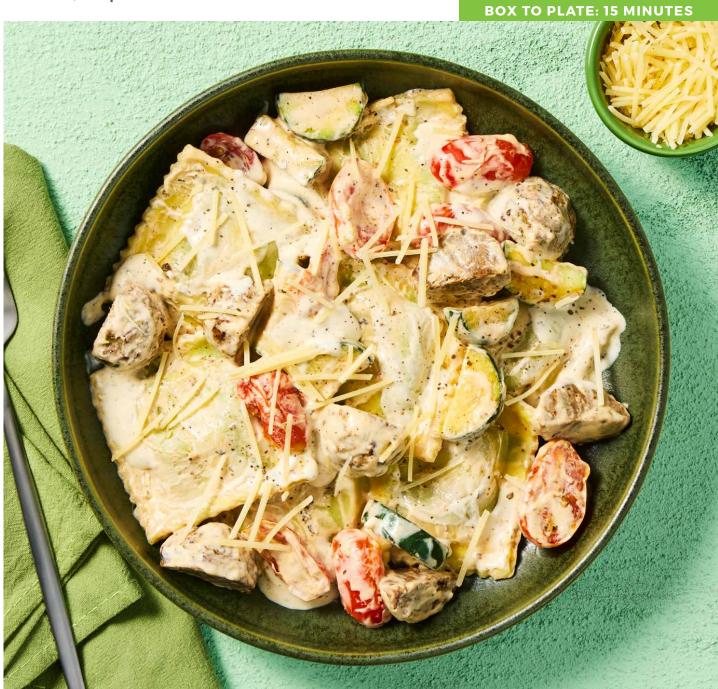
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# **CREAMY SPINACH RAVIOLI WITH MEATBALLS**

**Zucchini, Grape Tomatoes & Parmesan** 





CALORIES: 870





### 1 PREP



1 | 2 Zucchini



4 oz | 8 oz Grape Tomatoes



8 oz | 16 oz Fully Cooked Beef Meatballs Contains: Eggs, Milk, Wheat

- Bring a medium pot of salted water to a boil. Wash and dry produce.
- Cut zucchini into half-moons.
   Halve tomatoes lengthwise.
   Quarter meatballs.



# **3 TOSS**



4 oz | 8 oz Cream Sauce Base Contains: Milk



2 TBSP | 4 TBSP Cream Cheese Contains: Milk

- Stir cream sauce base and cream cheese into pan with meatball mixture.
- Add drained ravioli and cook, stirring, until coated in a creamy sauce (if sauce is too thick, stir in reserved pasta cooking water a splash at a time). Season with salt and pepper if desired.



### 2 SIZZLE



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



1 tsp | 1 tsp Garlic Powder



1 TBSP | 1 TBSP Tuscan Heat Spice

- Gently add ravioli to pot of boiling water; reduce to a low simmer.
   Cook, stirring occasionally, until floating to the top, 4-5 minutes.
   Reserve ½ cup pasta cooking water (1 cup for 4), then drain.
- While ravioli cook, drizzle oil in a hot large pan. Add zucchini; season with salt and pepper and cook until starting to soften,



2-3 minutes. Add **tomatoes**, **meatballs**, **half the garlic powder**, and **1 tsp Tuscan Heat Spice** (all the garlic powder and 2 tsp Tuscan Heat Spice for 4).
Cook until tomatoes begin to break down, 2-3 minutes more.

### 4 SERVE



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk

 Sprinkle Parmesan over ravioli and meatballs and serve.

