



CREAMY GARLIC SHRIMP WITH RICOTTA RAVIOLI

FAST & FRESH

Spinach, Parmesan & Chili Flakes

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

2 PERSON | 4 PERSON

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



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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.**
- Add a **large drizzle of oil** to a hot large pan. Add **shrimp**; cook, stirring occasionally, until opaque and almost cooked through, 2-3 minutes.
- 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.



3 MIX



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk

- 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.**



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



1 tsp | 2 tsp
Chili Flakes

- 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** if desired.



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

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