



# CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Bell Pepper & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 | 2  
Tomato



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lemon



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



1 | 2  
Veggie Stock Concentrate



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1½ TBSP | 3 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!

\*The ingredient you received may be a different color.



## HelloCustom

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



10 oz | 20 oz  
Chopped Chicken Breast  
Calories: 740



9 oz | 18 oz  
Italian Chicken Sausage Mix  
Calories: 810



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 550



HELLO



## SPINACH & RICOTTA RAVIOLI

Tender pasta pillows are stuffed with hearty greens and creamy cheese.

### BOB'S YOUR UNCLE

The easiest way to tell when ravioli are done is to watch them float to the top. Once they're bobbing, they're ready to drain.

### BUST OUT

- Large pot
- Zester
- Baking sheet
- Strainer
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)  
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **bell pepper**; remove stem and seeds. Cut **tomato** into six wedges. Peel and thinly slice **garlic**. Zest and quarter **lemon**.



### 2 ROAST VEGGIES

- Place **bell pepper** and **tomato** on a baking sheet. Drizzle with **olive oil** and season with **salt** and **pepper**. Arrange bell pepper cut sides down.
- Roast on middle rack until veggies are softened and browned, 20-25 minutes.
- Let bell pepper cool slightly, then transfer to a cutting board and thinly slice into strips.

-  While veggies roast, open package of **chicken\*** and drain off any excess liquid. Season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **sausage\*** and cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.





### 3 COOK PASTA

- When veggies are almost done, gently add **ravioli** to pot of boiling water. Reduce to a simmer and cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain.



### 4 COOK GARLIC


- Heat a **drizzle of oil** in a large pan over medium heat. Add **garlic** and cook, stirring, until softened, 2-3 minutes.

-  Use pan used for chicken or sausage here. 



### 5 MAKE SAUCE


- Add **stock concentrate**, **cream cheese**, **sour cream**, **half the Parmesan (save the rest for serving)**, **¼ cup reserved pasta cooking water (½ cup for 4 servings)**, and **1 TBSP butter (2 TBSP for 4)** to pan with **garlic**.
- Whisk until combined, then stir in roasted **tomato** and sliced **bell pepper**.
- Add a **squeeze of lemon juice** to taste. Season generously with **salt** and **pepper**.

-  Stir in **chicken** or **sausage** along with **tomato** and **bell pepper**. 



### 6 FINISH & SERVE

- Add **drained ravioli** to pan with **sauce**; gently toss until thoroughly coated. **TIP: If necessary, stir in more pasta cooking water a splash at a time until ravioli are coated in a creamy sauce.**
- Divide between plates and top with **remaining Parmesan** and **lemon zest** to taste. Serve with any **remaining lemon wedges** on the side.

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

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