



# CHICKEN SAUSAGE & SPINACH RICOTTA RAVIOLI

with Tomato & Lemon

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 2  
Tomato



1 | 1  
Lemon



9 oz | 18 oz  
Italian Chicken Sausage Mix



1 TBSP | 2 TBSP  
Italian Seasoning



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



1 | 2  
Chicken Stock Concentrate



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



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HELLO

## SPINACH & RICOTTA RAVIOLI

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



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 720



## HEAD START

To get dinner moving along, heat up your pan while you slice the scallions in Step 1. Then, get started with Step 2 while you prep the tomato and lemon.

## BUST OUT

- Large pot
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 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

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ½-inch pieces. Quarter **lemon**.



### 2 COOK SAUSAGE

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sausage\***, **scallion whites**, and **Italian Seasoning**. Cook, breaking up meat into pieces, until sausage is browned and scallions are softened, 3-5 minutes (**the sausage will finish cooking in Step 4**).
- Stir in **tomato** and cook until just softened, 1-2 minutes.



### 3 COOK PASTA

- 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 servings**), then drain. **TIP: Gently shake strainer with ravioli in it to remove as much moisture as possible.**



### 4 MAKE SAUCE

- Stir **stock concentrate**, a **squeeze of lemon juice**, and a **small splash of reserved pasta cooking water** into pan with **sausage mixture**. Cook over low heat, scraping up any browned bits from bottom of pan, until sausage is cooked through, 1-2 minutes.
- Turn off heat. Stir in **sour cream** and **1 TBSP butter** (**2 TBSP for 4 servings**) 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.**



### 5 FINISH PASTA

- Gently stir drained **ravioli** into pan with **sauce**. Season with **salt** and **pepper**. Add **lemon juice** to taste.



### 6 SERVE

- Divide **pasta** between plates or bowls. Garnish with **scallion greens**. Serve with any **remaining lemon wedges** on the side.

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