



CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Bell Pepper & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



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



2.5 oz | 5 oz
Spinach



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*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
Shrimp
Contains: Shellfish
Calories: 670



10 oz | 20 oz
Chopped Chicken Breast
Calories: 750



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



HELLO

SPINACH RICOTTA RAVIOLI

Tender pasta pillows stuffed with creamy cheese and hearty greens

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
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (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.

HOW WAS YOUR MEAL?



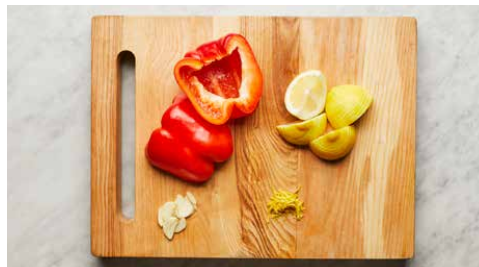
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*Shrimp are fully cooked when internal temperature reaches 145°.

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



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. Peel and thinly slice **garlic**. Zest and quarter **lemon**.



4 COOK SPINACH

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

- Use pan used for shrimp or
- chicken here.



2 ROAST BELL PEPPER

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



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 **spinach mixture**.
- Whisk until combined and creamy, then stir in sliced **bell pepper**.
- Add a **squeeze of lemon juice** to taste. Season generously with **salt** and **pepper**.



3 COOK PASTA

- When bell pepper is almost done roasting, 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.

- Rinse **shrimp*** under cold water and
- pat dry with paper towels or open package of **chicken*** and drain off any excess liquid. Season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



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 shallow bowls and top with **remaining Parmesan** and **lemon zest** to taste. Serve with any **remaining lemon wedges** on the side.
- Add **shrimp** or **chicken** along with
- ravioli** to pan with **sauce**.