



SPINACH RAVIOLI WITH CRISPY SALAMI

plus Creamy Garlic Sauce, Tomato & Buttery Toast

15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 730

BUST OUT 2 PERSON | 4 PERSON

- Large pot
- Paper towels
- Whisk

- Kosher Salt
- Black Pepper

- Butter
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

1 PREP & COOK SALAMI



1 | 2
Tomato



2 oz | 4 oz
Diced Salami

2 COOK RAVIOLI



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



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

3 FINISH & SERVE



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 tsp | 2 tsp
Chili Flakes

- **Wash and dry produce.** Dice **tomato** into ¼-inch pieces.
- Heat a large dry pot over high heat. Add **salami** and cook, stirring occasionally, until slightly crispy, 3-5 minutes. Turn off heat. Transfer to a paper-towel-lined plate. Wipe out pot.

- In pot used for salami, whisk together **cream sauce base, garlic powder, and ¾ cup water (1¼ cups for 4 servings)** over high heat. Bring to a boil.
- Once boiling, reduce heat to medium. Stir in **tomato and ravioli**; cover and cook, stirring occasionally, until ravioli are al dente and sauce has thickened, 5-6 minutes. Taste and season with **salt and pepper** if desired. **TIP: If sauce seems too thick, stir in a splash of water.**

- Meanwhile, cut **baguette** in half lengthwise and toast until golden brown. Spread with **1 TBSP butter (2 TBSP for 4 servings)**. Halve on a diagonal.
- Divide **ravioli** between shallow bowls; top with **crispy salami** and as many **chili flakes** as you like. Serve with **buttery toast** on the side.

