



CHICKEN SAUSAGE & SPINACH RICOTTA RAVIOLI

with Tomatoes & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



14 oz | 14 oz
Diced Tomatoes



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: 760



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 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

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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. 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 **half the diced tomatoes (all for 4 servings)** and cook until just softened, 1-2 minutes. Turn off heat.



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 more.
- 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, pepper**, and **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°.