

# **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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THERE TOO. SCAN HERE TO GET HELP!

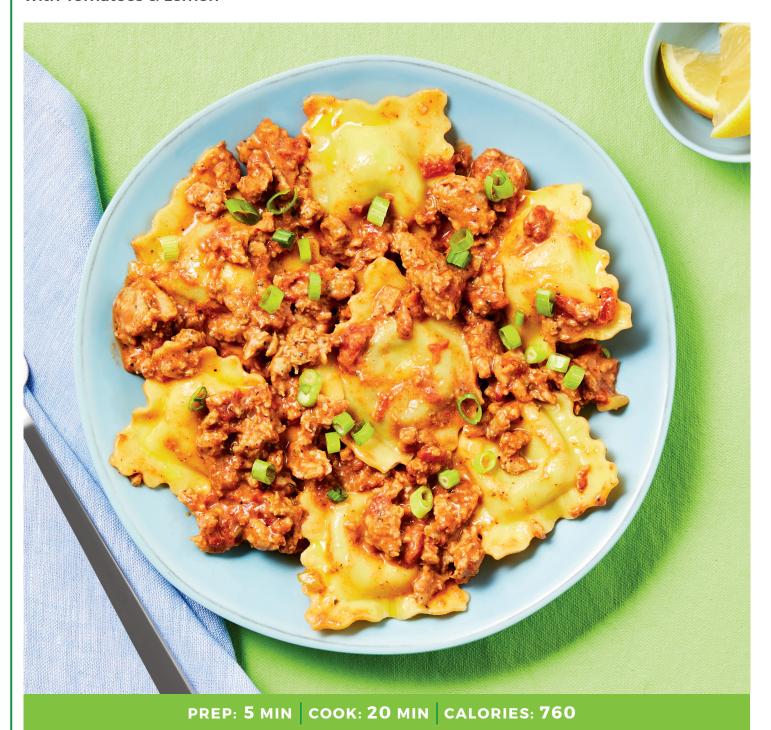
# **HELLO**

## **SPINACH & RICOTTA RAVIOLI**

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

# **CHICKEN SAUSAGE & SPINACH RICOTTA RAVIOLI**

with Tomatoes & Lemon



14



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



### 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.