CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Roasted Bell Pepper & Parmesan

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON

- **1 Clove | 2 Cloves** Garlic
- **1 | 2** Bell Pepper*
- **1 | 2** Roma Tomato
- **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
- **2 TBSP | 4 TBSP** Sour Cream — Contains: Milk
- **¼ Cup | ½ Cup** Parmesan Cheese — Contains: Milk

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 640

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STAR(CH) POWER

Our test kitchen's secret to a luxurious, silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka make it nice and smooth) and allows for the cheese to melt evenly (no clumps here!). Two birds, one stone!

BUST OUT

- Large pot
- Zester
- Baking sheet
- Strainer
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **6 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)
  Contains: Milk

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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 all produce.**
- Peel and thinly slice **garlic**. Halve **bell pepper**; remove stem and seeds. Cut **tomato** into 6 wedges. Zest and quarter **lemon**.

2 ROAST VEGGIES

- Lightly coat a baking sheet with a drizzle of **olive oil**. Drizzle each **bell pepper half** with **olive oil**, **salt**, and **pepper**; place cut sides down on one side of prepared sheet. Toss **tomato** on empty side with a drizzle of **olive oil**, **salt**, and **pepper**.
- Roast on middle rack until veggies are softened and lightly charred, 20-25 minutes.
- Let bell pepper cool slightly, then transfer to a cutting board and thinly slice into strips.

3 COOK PASTA

- When veggies are almost done, 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.

4 COOK GARLIC

- Melt **1 TBSP butter** in a large pan over medium heat. Add **garlic** and cook until softened, 2-3 minutes.

5 MAKE SAUCE

- Add **¼ cup reserved pasta cooking water** (½ cup for 4 servings), **stock concentrate**, **cream cheese**, **sour cream**, half the **Parmesan** (save the rest for serving), and **1 TBSP butter** (2 TBSP for 4) to pan with **garlic**.
- Whisk until combined and creamy, then stir in **tomato** and **sliced bell pepper**. Add a squeeze of **lemon juice** to taste. Season generously with **salt** and **pepper**.

6 FINISH & SERVE

- Add **ravioli** to pan with **sauce**; gently toss until thoroughly coated. TIP: If necessary, add more reserved pasta cooking water a splash at a time until ravioli is coated in a creamy sauce.
- Divide between plates and top with remaining **Parmesan** and **lemon zest** to taste. Serve with any remaining **lemon wedges** on the side.

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