



CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Bell Pepper & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



1 | 2
Tomato



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



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Breast Strips

Calories: 760



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 560



HELLO

SPINACH & RICOTTA RAVIOLI

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

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
- Large pan
- Zester
- Whisk
- Baking sheet
- Paper towels
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 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 produce.**
- Halve **bell pepper**; remove stem and seeds. Cut **tomato** into six wedges. Peel and thinly slice **garlic**. Zest and quarter **lemon**.



2 ROAST VEGGIES

- Place **bell pepper** and **tomato** on a baking sheet. Drizzle with **olive oil** and season with **salt** and **pepper**. Arrange bell pepper cut sides down.
- 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.
- While veggies roast, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 COOK GARLIC

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

Use pan used for chicken here.



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

Stir in **chicken** along with **tomato** and **bell pepper**.



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.



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 plates and top with **remaining Parmesan** and **lemon zest** to taste. Serve with any **remaining lemon wedges** on the side.

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