



# EASY-PEASY RAVIOLI GRATIN

with Spinach, Thyme, and Parmesan Breadcrumbs



## HELLO RAVIOLI GRATIN

Toasted cheesy breadcrumbs on top give tender pasta a crispy, satisfying finish.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 510**



Yellow Onion



Veggie Stock Concentrate



Parmesan Cheese  
(Contains: Milk)



Baby Spinach



Thyme



Panko Breadcrumbs  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)



Spinach and Ricotta Ravioli  
(Contains: Wheat, Eggs, Milk)

## START STRONG

Not in the mood to strip thyme leaves from the stem? We totally get it. Toss the entire sprig in with the onion, but be sure to take it out before step 5.

## BUST OUT

- Large pan
- Small bowl
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion ½ | 1
- Thyme ¼ oz | ¼ oz
- Veggie Stock Concentrate 1 | 2
- Spinach and Ricotta Ravioli 9 oz | 18 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup
- Sour Cream 4 TBSP | 8 TBSP
- Baby Spinach 5 oz | 5 oz

## HELLO WINE



PAIR WITH  
Lustra Monterey County  
Pinot Noir, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Halve, peel, and thinly slice half the **onion** (use the other half as you like). Strip **thyme leaves** from stems; discard stems.



## 4 MAKE CRUST

Combine **panko**, **Parmesan**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** in a small bowl.



## 2 COOK AROMATICS

Melt **1 TBSP butter** in a large pan over medium heat (use an ovenproof pan if you have one). Add **thyme** and **onion**. Cook until softened, 5-6 minutes. Season with **salt** and **pepper**. Pour in **stock concentrate** and **1 cups water** and bring to a simmer.



## 5 ADD SOUR CREAM AND SPINACH

Remove pan from heat. Carefully stir **sour cream** and **spinach** into pan until thoroughly combined and spinach is wilted. Season with **salt** and **pepper**. (**TIP:** Add up to ½ cup water if sauce seems very thick.) If your pan is not ovenproof, transfer mixture to a baking dish at this point.



## 3 SIMMER PASTA

Once **stock mixture** is simmering, add **ravioli** to pan. Cover and cook 4 minutes. Uncover and increase heat to high. Continue cooking, spooning stock over ravioli, until ravioli are tender and stock has reduced, 5-6 minutes. Shake pan occasionally to keep ravioli from sticking.



## 6 BROIL AND FINISH

Sprinkle **ravioli** in pan (or dish) with **crust mixture**. Place under broiler and broil until golden brown, 1-2 minutes. Divide between plates and serve.

## VICTORY!

The gratin crust ensures a perfect ratio of tenderness to crunch.

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