



GARDEN SPINACH RICOTTA RAVIOLI

with Zucchini Ribbons, Tomato & Creamy Lemon Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 | 2
Tomato



2 | 2
Scallions



1 | 1
Lemon



9 oz | 18 oz
Spinach Ricotta Ravioli
Contains: Eggs, Milk, Wheat



1 TBSP | 1 TBSP
Italian Seasoning



1 | 2
Veggie Stock Concentrate



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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HelloCustom

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: 740



9 oz | 18 oz
Italian Chicken Sausage Mix

Calories: 830



PREP: 10 MIN | COOK: 15 MIN | CALORIES: 540



HELLO

SPINACH RICOTTA RAVIOLI

Tender pasta pillows stuffed with creamy cheese and hearty greens

RIBBON WINNER

If you don't have a peeler, we suggest very thinly slicing your zucchini lengthwise (still rotating as you go) in Step 1.

BUST OUT

- Medium pot
- Strainer
- Peeler
- Large pan
- Zester
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

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



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim ends from **zucchini**; shave zucchini lengthwise into thin ribbons using a peeler, rotating as you go, until you get to the seedy core. Finely chop core.
- Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



4 MAKE SAUCE

- Reduce heat under pan with **veggies** to medium, then stir in **stock concentrate**, **¼ cup reserved pasta cooking water** (½ cup for 4 servings), and a **squeeze of lemon juice**. Reduce heat to low and cook, 1-2 minutes.
- Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4) 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.**



2 COOK PASTA

- Once water is boiling, gently add **ravioli** to pot. Immediately reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes.
- Reserve **1 cup pasta cooking water**, then drain. **TIP: Gently shake strainer with ravioli in it to remove as much moisture as possible.**
- While pasta cooks, pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **sausage*** and cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



5 FINISH PASTA

- Separate **zucchini ribbons** with your hands, then stir into pan with **sauce**.
- Gently stir in drained **ravioli**. Simmer until sauce has thickened, 1-2 minutes. Season with **salt** and **pepper**. Stir in **lemon zest** to taste.
- Stir **sausage** into **sauce** along with **zucchini ribbons**.



3 COOK VEGGIES

- Meanwhile, heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **chopped zucchini, tomato, scallion whites**, and **1 tsp Italian Seasoning** (2 tsp for 4 servings; use the rest of the Italian Seasoning as you like.) Cook until veggies are just softened, 1-2 minutes. Season with **salt** and **pepper**.

- Use pan used for chicken or sausage.
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6 SERVE

- Divide **pasta** between bowls. Garnish with **scallion greens** and **Parmesan**. Serve with **remaining lemon wedges** on the side.
- Serve **chicken** atop **pasta**.