



SPINACH AND RICOTTA RAVIOLI

with Chicken Sausage and Tomatoes



HELLO
SPINACH AND RICOTTA RAVIOLI
 Tender pasta pillows stuffed with creamy cheese and an extra helping of greens

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 680



Scallions



Italian Seasoning



Lemon



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



Roma Tomatoes



Italian Chicken Sausage Meat



Sour Cream
 (Contains: Milk)



Chicken Stock Concentrates

START STRONG

To get dinner moving along, heat up your pan while you prep the sausage and scallions. You can then get started with the cooking in step 2 while you cut the tomatoes and lemon.

BUST OUT

- Large pot
- Large pan
- Strainer
- Vegetable oil (2 TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Scallions 4
- Roma Tomatoes 2
- Lemon 1
- Italian Chicken Sausage Meat 18 oz
- Italian Seasoning 2 TBSP
- Spinach and Ricotta Ravioli 18 oz
- Chicken Stock Concentrates 2
- Sour Cream 8 TBSP

WINE CLUB

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Trim, then thinly slice **scallions**, keeping greens and whites separate. Core and seed **tomatoes**, then dice into ½-inch cubes. Cut **lemon** into wedges.



4 MAKE SAUCE

Reduce heat under pan with **sausage mixture** to low, then add a squeeze of **lemon juice**, a splash of reserved **ravioli cooking water**, and **stock concentrates**. Give everything a stir, scraping up any browned bits on bottom of pan. Stir in **sour cream** and **2 TBSP butter**. Season with **salt** and **pepper**. **TIP:** Add more cooking water as needed to give sauce a loose consistency.



2 COOK SAUSAGE

Heat **2 TBSP oil** in a large pan over medium-high heat. Add **scallion whites, sausage, and Italian seasoning**, breaking up meat into pieces. Cook, tossing, until sausage is browned and cooked through and scallions are softened, 3-5 minutes. Stir in **tomatoes** and cook until just softened, 1-2 minutes.



5 ADD RAVIOLI

Carefully stir **ravioli** into pan. Season with **salt, pepper**, and a squeeze or two of **lemon juice** (to taste).



3 COOK RAVIOLI

Once water boils, add **ravioli** to pot. Cook, stirring occasionally, until al dente, 4-5 minutes. Scoop out and reserve **1 cup ravioli cooking water**, then carefully drain. **TIP:** Gently shake your strainer with the drained ravioli in it to remove as much moisture as possible.



6 FINISH AND SERVE

Divide **ravioli mixture** between bowls, then sprinkle with **scallion greens**. Serve any remaining **lemon** on the side for squeezing over.

FRESH TALK

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