

INGREDIENTS

2 PERSON | 4 PERSON







Lemon



1 TBSP | 2 TBSP Italian Seasoning



1 2 Chicken Stock Concentrate



Roma Tomato



9 oz | 18 oz Italian Chicken Sausage Mix



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



4 TBSP | 8 TBSP Sour Cream Contains: Milk

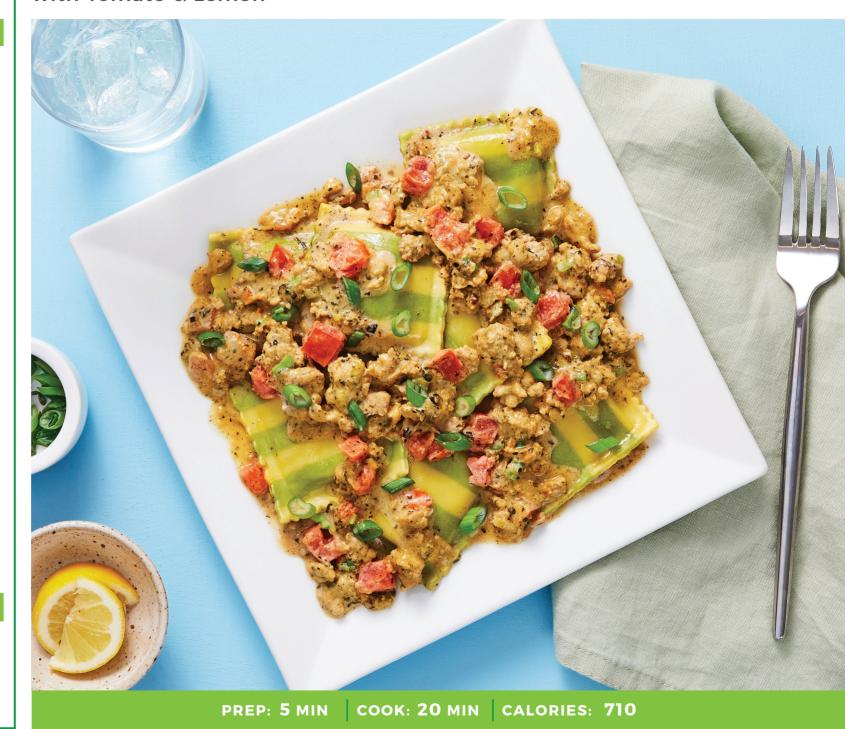
HELLO

SPINACH & RICOTTA RAVIOLI

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

CHICKEN SAUSAGE & SPINACH RICOTTA RAVIOLI

with Tomato & Lemon





HEAD START

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

BUST OUT

- Large pot
- · Large pan
- Strainer
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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



1 PREP

- Bring a large pot of salted water to a boil. Wash and dry all produce.
- Trim and thinly slice scallions, separating whites from greens. Dice tomato. Quarter lemon.



2 COOK SAUSAGE

- Heat a large drizzle of oil in a large pan over medium-high heat. Add scallion whites, sausage*, and Italian Seasoning. Cook, breaking up meat into pieces, until sausage is browned and scallions are softened, 3-5 minutes (sausage will finish cooking in step 4).
- Stir in **tomato** and cook until just softened, 1-2 minutes. Turn off heat.



3 COOK PASTA

- Once water is boiling, gently add ravioli to pot. Reduce to a low simmer. 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. TIP:
 Gently shake strainer with ravioli in it to
 remove as much moisture as possible.



4 MAKE SAUCE

- Stir stock concentrate, a squeeze of lemon juice, and a small splash of reserved pasta cooking water into pan with sausage mixture. Cook over low heat, scraping up any browned bits from bottom of pan, until sausage is cooked through, 1-2 minutes.
- Stir in sour cream and 1 TBSP butter (2 TBSP for 4 servings). 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.



5 FINISH PASTA

 Carefully stir drained ravioli into pan with sauce. Season with salt, pepper, and lemon juice to taste.



6 SERVE

 Divide pasta between bowls. Garnish with scallion greens. Serve with any remaining lemon wedges on the side.