



RICOTTA RAVIOLI IN GARLIC CREAM SAUCE

with Zucchini & Toasted Buttery Panko

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



2 | 4
Scallions



1 | 1
Lemon



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



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



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



1 | 2
Veggie Stock
Concentrate



1 tsp | 2 tsp
Garlic Powder



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



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: 830



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 920



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630



HELLO

PANKO TOPPING

Buttery, light panko breadcrumbs lend toasty flavor + crispy contrast.

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.

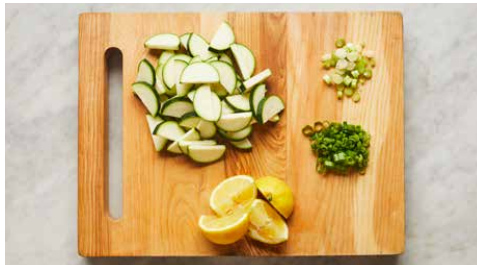
BUST OUT

- Large pot
- Strainer
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Bring a large pot of **salted water** to a boil. (TIP: **Cover pot with a lid to boil water faster.**) **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; thinly slice into half-moons. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lemon**.

- 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***; cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 COOK SAUCE

- Meanwhile, heat a **drizzle of oil** in pan used for panko over medium-high heat. Add **zucchini**; cook, stirring occasionally, until browned and softened, 2-3 minutes. Season with **salt** and **pepper**.
- Add **scallion whites**; cook, stirring occasionally, until softened and fragrant, 30-60 seconds more.
- Stir in **cream sauce base, stock concentrate, garlic powder, ½ cup reserved pasta cooking water, ¼ tsp sugar, and juice from half the lemon.** (For 4 servings, use ¾ cup pasta cooking water, ½ tsp sugar, and juice from whole lemon.)



2 TOAST PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium heat.
- Add **panko, a pinch of salt, and pepper**; cook, stirring occasionally, until golden brown, 3-5 minutes. Turn off heat; transfer to a plate. Wipe out pan.

- Use pan used for chicken or sausage here.
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5 FINISH RAVIOLI

- Add **drained ravioli** to pan with **sauce**; turn to coat. Simmer until sauce has thickened, 1-2 minutes more.
- Turn off heat and stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted and combined. Taste and season with **salt** and **pepper**. TIP: **If necessary, stir in more pasta cooking water a splash at a time until everything is coated in a creamy sauce.**

- Add **chicken** or **sausage** to **sauce**
- along with **ravioli**.



3 COOK RAVIOLI

- Once water is boiling, gently add **ravioli** to pot. (TIP: **Move on to the next step if the water has not boiled yet.**) Reduce to a simmer and cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes.
- Reserve **¾ 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.**



6 FINISH & SERVE

- Divide **ravioli** between plates and top with **toasted panko**. Garnish with **scallion greens**. Serve with any **remaining lemon wedges** on the side.

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

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