



HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Small pot
- Paper towels
- Large pan
- Strainer
- Zester
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 4 tsp)



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GARLICKY CHICKEN WITH BURRATA & MUSHROOM RAVIOLI

Peas & Lemon

**FAST &
FRESH**

BOX TO PLATE: 15 MINUTES



CALORIES: 900

1 SIZZLE



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder

- **Wash and dry produce.**
- Bring a small pot (medium pot for 4) of salted water to a boil.
- Pat **chicken*** dry; season all over with **garlic powder, salt,** and **pepper.**
- Drizzle **oil** in a hot large pan. Add **chicken;** cook until browned and cooked through, 3-5 minutes per side. Transfer to a plate to rest. **TIP: While chicken cooks, move on to the next step!**



2 BOIL



9 oz | 18 oz
Mushroom Ravioli
Contains: Eggs, Milk, Wheat



4 oz | 8 oz
Peas



1 | 1
Lemon

- Once water is boiling, add **ravioli** to pot; cook for 1 minute.
- When **ravioli** has cooked 1 minute, stir in **peas.** Cook, stirring occasionally, until **ravioli** are tender and floating to the top, 2-3 minutes more. Reserve **½ cup pasta cooking water,** then drain. Return **ravioli and peas** to pot.
- While ravioli and peas cook, zest and quarter **lemon.**



3 STIR



4 oz | 8 oz
Cream Sauce Base
Contains: Milk

- Return pot with **ravioli and peas** to stovetop over low heat. Gently stir in **cream sauce base** and **juice from half the lemon (whole lemon for 4).** Season with **pepper.**
- Cook, stirring occasionally, until **ravioli** are coated in a creamy sauce, 2-4 minutes. **TIP: Add splashes of reserved pasta cooking water if sauce seems too thick.**



4 SERVE



4 oz | 8 oz
Fresh Burrata Cheese
Contains: Milk

- Dice **burrata** into pieces; sprinkle over **chicken** and **ravioli and peas.**
- Top each serving with a **drizzle of olive oil;** garnish with **lemon zest** and season with **salt and pepper.** Serve.



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