



RICOTTA TOMATO RAVIOLI WITH TOASTED PANKO

plus Lemony Zucchini & Parsley

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 | 1
Lemon



2 Cloves | 4 Cloves
Garlic



¼ oz | ¼ oz
Parsley



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



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



2.5 oz | 5 oz
Marinara Sauce



1 TBSP | 1 TBSP
Italian Seasoning



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 | 2
Veggie Stock
Concentrate



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
Shrimp
Contains: Shellfish
Calories: 740



9 oz | 18 oz
Italian Chicken
Sausage Mix
Calories: 910



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 620



HELLO

CRÈME FRAÎCHE

This creamy condiment adds richness, body, and a hint of tang to pasta sauce.

BOB'S YOUR UNCLE

The easiest way to tell when the ravioli are done? Watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Large pot
- Zester
- Large pan (or 2 large pans)
- Small bowl
- Strainer
- Whisk
- 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. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Zest and quarter **lemon**. Peel and finely chop **garlic**. Finely chop **parsley**.



4 COOK RAVIOLI

- Once water is boiling, gently add **ravioli** to pot. Reduce to a low simmer. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes.
- Reserve ½ cup **pasta cooking water** (1 cup for 4 servings), then drain and set aside.



2 TOAST PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-4 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



5 MAKE SAUCE

- Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for zucchini over medium-high heat. Add **garlic**, **marinara sauce**, and **half the Italian Seasoning** (all for 4). Cook, stirring, until fragrant, 1-2 minutes.
- Whisk in **crème fraîche**, **cream cheese**, **stock concentrate**, and ¼ cup **reserved pasta cooking water** (½ cup for 4) until melted and combined.
- Stir in ¼ tsp **sugar** (½ tsp for 4); season with **salt** and **pepper**.
- Add a **squeeze of lemon juice** and **remaining lemon zest** to taste. Simmer until sauce has thickened slightly, 1-2 minutes more.



3 COOK ZUCCHINI

- Heat a **drizzle of oil** in same pan over medium heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 2-3 minutes.
- Turn off heat. Sprinkle with **half the lemon zest**, then transfer to a plate. Wipe out pan.

- Rinse **shrimp*** under cold water; pat dry with paper towels. Season with **salt** and **pepper**. Heat a **drizzle of oil** in a second large pan over medium-high heat. Add shrimp or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Transfer to a plate.



6 FINISH & SERVE

- Gently stir drained **ravioli** into pan with **sauce**. Season with **salt** and **pepper**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until ravioli are coated in a creamy sauce.**
- Divide between bowls. Top with **zucchini**, **toasted panko**, and **parsley**. Serve.
- Top **ravioli** with **shrimp** or **sausage** along with **zucchini**.

*Shrimp are fully cooked when internal temperature reaches 145°.

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