



# 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  
Shrimp  
Contains: Shellfish  
Calories: 740



10 oz | 20 oz  
Chopped Chicken  
Breasts  
Calories: 820



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



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**.

- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Open package of **chicken\*** and drain off any excess liquid. Season all over with **salt** and **pepper**. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken and cook, stirring occasionally, until 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 shrimp or chicken here.



### 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 **shrimp** or **chicken** 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.

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

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