



# CHICKEN PARMIGIANA WITH RICOTTA RAVIOLI

**FAST & FRESH**

Fresh Mozzarella & Crispy Fried Onions

BOX TO PLATE: 15 MINUTES

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

- Medium pot
- Paper towels
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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CALORIES: 920

## 1 PREP



**1 | 2**  
Tomato



**2 | 4**  
Scallions



**4 oz | 8 oz**  
Fresh Mozzarella  
Contains: Milk



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



**2 TBSP | 4 TBSP**  
Garlic Herb Butter  
Contains: Milk

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Slice **mozzarella** into rounds.
- Once water is boiling, add **ravioli**. Cook until al dente and floating to the top, 4-5 minutes. Drain and return to pot. Stir in **tomato** and **garlic herb butter**; cover to keep warm.



- **MICROWAVE ALTERNATIVE:** Place ravioli in a microwave-safe bowl and fill with enough water to just cover. Cover tightly with plastic wrap and microwave until ravioli are tender, 5-7 minutes. Carefully remove plastic wrap, then drain. Return ravioli to bowl along with tomato and garlic herb butter; toss to combine.

## 3 MELT



**2.5 oz | 5 oz**  
Marinara Sauce



**1 | 2**  
Italian Herb  
Paste



**1 tsp | 1 tsp**  
Chili Flakes



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk

- Reduce heat under pan with **chicken** to low. Stir in **scallion whites**, **marinara**, **Italian herb paste**, **¼ cup water** (½ cup for 4), and as many **chili flakes** as you like (we used ¼ tsp; ½ tsp for 4).
- Top **chicken** with **Parmesan** and as many **mozzarella slices** as you like (we used one slice per cutlet). Cover and simmer until cheese melts and chicken is cooked through, 3-5 minutes.



## 2 SIZZLE



**10 oz | 20 oz**  
Chicken Cutlets

- Pat **chicken\*** dry and season all over with **salt** and **pepper**.
- Drizzle **oil** in a hot large pan. Add **chicken**; cook until browned and almost cooked through, 2-3 minutes per side.



## 4 SERVE



**1 | 2**  
Crispy Fried  
Onions  
Contains: Wheat

- Top **chicken parmigiana** and **ravioli** with **remaining sauce** from pan. Sprinkle with **scallion greens** and **crispy fried onions**. Serve.



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