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



If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



G Calories: 740



10 oz | 20 oz Shrimp **Contains: Shellfish**

10 oz | **20 oz** 😔 Chopped Chicken Breasts Galories: 820

RICOTTA RAVIOLI IN GARLIC CREAM SAUCE

with Zucchini & Toasted Buttery Panko



PREP: 5 MIN COOK: 20 MIN CALORIES: 620

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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

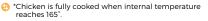
- Large pot
 Strainer
- Large pan Paper towels 😏
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
 (1 tsp | 1 tsp) (3 (3)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

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Shrimp are fully cooked when internal temperature reaches 145°.





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.



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.



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.



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.