

INGREDIENTS

2 PERSON | 4 PERSON



Bell Pepper*



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



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



Scallions



Veggie Stock Concentrate



2 TBSP | 4 TBSP Cream Cheese Contains: Milk

Garlic



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

*The ingredient you received may be a different color.



HelloCustom

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



10 oz | 20 oz Shrimp





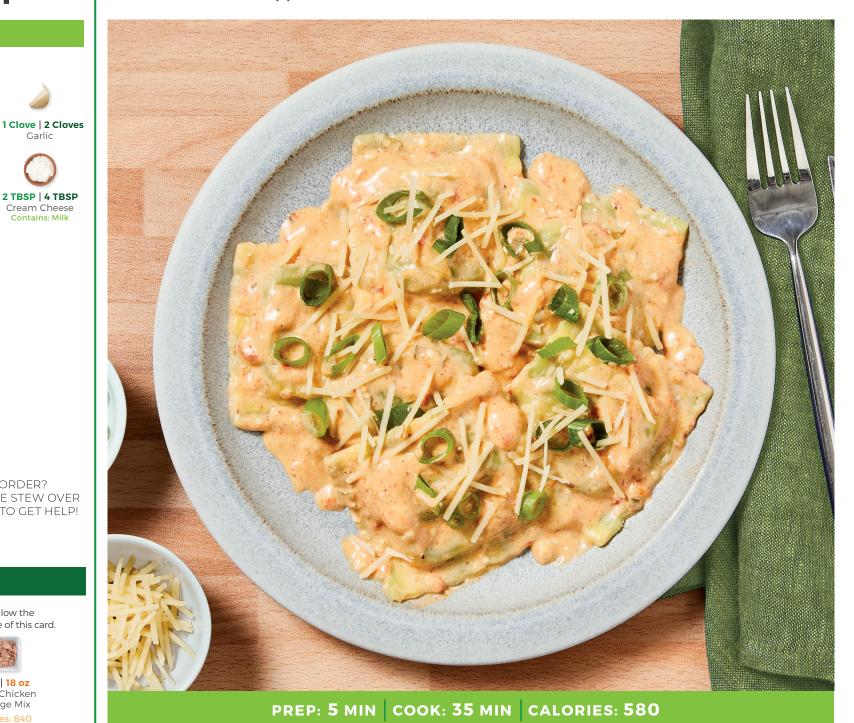


9 oz | 18 **oz** ltalian Chicken Sausage Mix

G Calories: 840

CREAMY GARLIC SPINACH RICOTTA RAVIOLI

with Roasted Bell Pepper





HELLO

ROASTED GARLIC

This amazing aromatic adds a sweet, caramelized flavor to pasta sauce.

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
- Baking sheet
- Paper towels 6
- Aluminum foil Large pan 🕏 🤄
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 😌 🤄
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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- \$\strimp\ are fully cooked when internal temperature
- (a) *Chicken Sausage is fully cooked when internal temperature



1 PREP

- Adjust rack to top position and preheat oven to 400 degrees. Bring a large pot of salted water to a boil. Wash and dry produce.
- Halve bell pepper; remove stem and seeds. Trim and thinly slice scallions, separating whites from greens.



2 ROAST PEPPER & GARLIC

- Drizzle bell pepper halves with olive oil and season with **salt** and **pepper**; arrange cut sides down on a lightly oiled baking sheet.
- Peel garlic; place clove in the center of a small piece of foil; drizzle with oil and season with salt and pepper. Cinch into a packet and place on same sheet.
- Roast on top rack until bell pepper is lightly charred and garlic is softened, 20-25 minutes.
- Rinse **shrimp*** under cold water; pat dry with paper towels. Season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add shrimp or sausage*: cook, stirring frequently. until cooked through, 4-6 minutes.



3 COOK PASTA

- · Once bell pepper and garlic have roasted 15 minutes, gently add **ravioli** to pot of boiling water; reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes.
- Reserve 1/2 cup pasta cooking water (1 cup for 4 servings), then drain and set aside. Keep empty pot handy for Step 5.



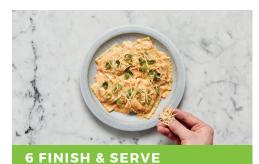
4 SLICE PEPPER & MASH GARLIC

• Once **bell pepper** and **garlic** are done roasting, carefully transfer to a cutting board. Thinly slice bell pepper and gently mash garlic with a fork until smooth.



5 MAKE SAUCE

- Heat a drizzle of olive oil in pot used for pasta over medium-high heat. Add scallion whites; cook, stirring occasionally, until fragrant, 1 minute.
- Add 1/4 cup reserved pasta cooking water (1/3 cup for 4 servings), stock concentrate. cream cheese, sour cream, half the Parmesan, and 1 TBSP butter (2 TBSP for 4); stir until smooth.
- Stir in bell pepper and mashed garlic. Bring to a simmer and cook until slightly thickened. 1-2 minutes. Turn off heat. Season with salt and pepper.
- Stir **shrimp** or **sausage** into **sauce** along with bell pepper and mashed garlic.



- · Stir ravioli into pot with sauce. TIP: If needed, stir in more reserved pasta cooking water a splash at a time until pasta is coated in a creamy sauce.
- Divide between bowls; season with pepper. Garnish with **scallion greens** and remaining Parmesan. Serve.