










# GARLIC HERB CHICKEN OVER RAVIOLI

with Heirloom Tomatoes and a Two Cheese Sauce



HELLO  
**SPINACH AND ARTICHOKE RAVIOLI**  
 Flavors from the tasty, creamy dip  
 are tucked into a tender pasta shell.

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 990

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|--|--|--|--|--|--|--|---|
| <br>Shallot                 | <br>Lemons  | <br>Chives  | <br>Chicken Breasts                                       | <br>Milk<br><small>(Contains: Milk)</small> | <br>Italian Cheese Blend<br><small>(Contains: Milk)</small>                       | <br>Peas  | <br>Chili Flakes                                       |
| <br>Heirloom Grape Tomatoes | <br>Fresh Mozzarella<br><small>(Contains: Milk)</small> | <br>Panko Breadcrumbs<br><small>(Contains: Wheat)</small> | <br>Garlic Herb Butter<br><small>(Contains: Milk)</small> | <br>Chicken Stock Concentrates              | <br>Spinach and Artichoke Ravioli<br><small>(Contains: Wheat, Eggs, Milk)</small> | <br>Thyme | <br>Parmesan Cheese<br><small>(Contains: Milk)</small> |

## START STRONG

Make it a feast! This recipe is perfect for a special supper. So get out your nicest serving dishes and platters and serve this one family style, letting everyone help themselves.

## BUST OUT

- Large pot
- Paper towel
- Zester
- Strainer
- 2 Large pans
- Small bowl
- Olive oil (2 tsp)
- Vegetable oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- Shallot 1
- Heirloom Grape Tomatoes 10 oz
- Lemons 2
- Fresh Mozzarella 4 oz
- Chives ¼ oz
- Panko Breadcrumbs ½ Cup
- Chicken Breasts 24 oz
- Garlic Herb Butter 4 TBSP
- Milk 6.75 oz
- Chicken Stock Concentrates 2
- Italian Cheese Blend 1 Cup
- Spinach and Artichoke Ravioli 18 oz
- Peas 4 oz
- Thyme ¼ oz
- Parmesan Cheese ½ Cup
- Chili Flakes 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



# HelloFRESH



**1 PREP** Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve and peel **shallot**, then thinly slice lengthwise. Halve **tomatoes**. Zest 1 TBSP zest from **lemons**. Halve one lemon; cut the other into wedges. Tear **mozzarella** into small pieces or grate on large holes of a grater. Finely chop **chives**.



**4 SIMMER SAUCE AND PASTA** Whisk **Italian** and **mozzarella cheeses** into pan with **milk**. Stir in juice from one **lemon half**. Season with **salt** and **pepper**. Adjust heat to low. Meanwhile, add **ravioli** to pot of water, lower heat, and reduce to a simmer. Cook until al dente, 2-4 minutes. Reserve **1½ cups cooking water**, then drain. Stir ravioli, **tomatoes**, **peas**, and ¾ cup cooking water into sauce in pan. Simmer until just thickened, 1-2 minutes. Season with salt and pepper.



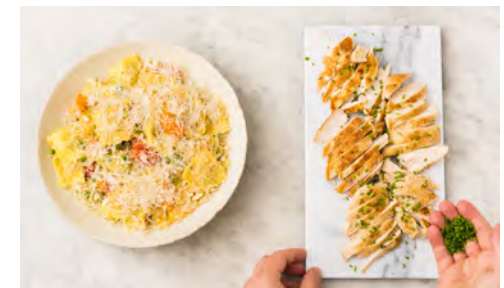
**2 TOAST PANKO** Put **panko** and a large drizzle of **olive oil** in a large pan. Place over medium-high heat. Toast, stirring, until deep golden, 3-5 minutes. Transfer to a small bowl. Wipe out pan. Heat a large drizzle of **oil** in same pan over medium-high heat. Pat **chicken** dry with a paper towel; season with **salt** and **pepper**.



**5 MAKE PAN SAUCE** Add more **cooking water** as needed to loosen pasta sauce. Set aside. Place **thyme sprigs**, ½ cup **water**, and remaining **stock concentrate** in pan used for chicken. Bring to a simmer over medium-high heat. Pour in any **juices** released by chicken. Let reduce slightly, 1-2 minutes. Reduce heat to low, then stir in remaining **garlic herb butter** and juice from other **lemon half**. Season with **salt** and **pepper**. Discard thyme sprigs.



**3 COOK CHICKEN** Add **chicken** to same pan and cook until done, 5-8 minutes per side. Remove from pan and let rest on a plate. Set pan aside. Place **shallot** and **1 packet garlic herb butter** in a second large pan. Heat over medium-high heat. Cook until softened, 2-3 minutes. Pour in **milk** and **1 stock concentrate**. Bring to a simmer.



**6 FINISH AND SERVE** Thinly slice **chicken** on a slight diagonal and arrange on a serving platter. Spoon **pan sauce** over chicken; sprinkle with half the **chives**. Arrange **pasta** on another platter and sprinkle with **panko**, **Parmesan**, **lemon zest**, remaining chives, and **chili flakes** to taste (or on the side). Serve family style with lemon wedges on the side.

## FRESH TALK

If you found \$100, what would you do with it?

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