



CHICKEN SAUSAGE & SPINACH RICOTTA RAVIOLI

with Tomato & Lemon

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



9 oz | 18 oz
Italian Chicken Sausage Mix



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Roma Tomato



1 | 1
Lemon



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



1 | 2
Chicken Stock Concentrate



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk

HELLO

SPINACH & RICOTTA RAVIOLI

Tender pasta pillows are stuffed with creamy cheese and hearty greens.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 700



FLOAT ON OKAY

The easiest way to tell when the ravioli are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 START PREP & COOK SAUSAGE

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens.
- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **scallion whites, sausage***, and **Italian Seasoning**. Cook, breaking up meat into pieces, until sausage is browned and cooked through and scallions are softened, 4-6 minutes.



4 COOK PASTA

- Once water is boiling, gently add **ravioli** to pot. Reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes.
- Reserve **½ 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.**



2 FINISH PREP

- While sausage cooks, dice **tomato**. Quarter **lemon**.



5 MAKE SAUCE

- While pasta cooks, stir **stock concentrate**, a squeeze of **lemon juice**, and a small splash of reserved **pasta cooking water** into pan with **sausage mixture**. Cook over low heat, scraping up any browned bits from bottom of pan, 1-2 minutes.
- Stir in **sour cream** and **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**. **TIP: If needed, stir in more reserved cooking water a splash at a time until sauce reaches a creamy consistency.**



3 COOK TOMATO

- Once **sausage** is cooked through, stir in **tomato** and cook over medium-high heat until just softened, 1-2 minutes. Turn off heat.



6 FINISH & SERVE

- Carefully stir **ravioli** into pan with **sauce**. Season with **salt, pepper**, and **lemon juice** to taste.
- Divide between bowls and garnish with **scallion greens**. Serve with any remaining **lemon wedges** on the side.

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