



# CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Roasted Bell Pepper & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 2  
Bell Pepper\*



1 | 2  
Roma Tomato



1 | 1  
Lemon



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



1 | 2  
Veggie Stock Concentrate



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1/4 Cup | 1/2 Cup  
Parmesan Cheese  
Contains: Milk

\*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## HELLO

### LEMON CREAM SAUCE

A squeeze of citrus juice adds brightness to this luscious, Parmesan-laced pasta sauce.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 640



## THE MORE YOU KNOW

Our test kitchen's secret to a luxurious, silky sauce? Pasta cooking water! The starch that the pasta releases while cooking helps emulsify sauce (aka makes it nice and smooth) and allows for the cheese to melt evenly (no clumps here!). Two birds, one stone!

## BUST OUT

- Large pot
- Zester
- Baking sheet
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **6 tsp**)
- Butter (**2 TBSP** | **3 TBSP**)  
Contains: Milk

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### 1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Peel and thinly slice **garlic**. Halve **bell pepper**; remove stem and seeds. Cut **tomato** into 6 wedges. Zest and quarter **lemon**.



### 2 ROAST VEGGIES

- Lightly coat a baking sheet with a drizzle of **olive oil**. Drizzle **bell pepper halves** with **olive oil, salt, and pepper**; place cut sides down on one side of prepared sheet. Toss **tomato** on empty side with a drizzle of **olive oil, salt, and pepper**.
- Roast on middle rack until veggies are softened and lightly charred, 20-25 minutes. Let bell pepper cool slightly, then transfer to a cutting board and thinly slice.



### 4 COOK GARLIC

- Melt **1 TBSP butter** in a large pan over medium heat. Add **garlic** and cook until softened, 2-3 minutes.



### 5 MAKE SAUCE

- Add **¼ cup reserved pasta cooking water, stock concentrate, cream cheese, sour cream, half the Parmesan** (save the rest for serving), and **1 TBSP butter** to pan with **garlic**.
- Whisk until combined and creamy, then stir in **tomato** and **sliced bell pepper**. Add a squeeze of **lemon juice** to taste. Season generously with **salt** and **pepper**.
- **4 SERVINGS: Add ½ cup pasta cooking water and 2 TBSP butter.**



### 3 COOK PASTA

- When veggies are almost done, gently add **ravioli** to pot of boiling water.
- Reduce to a simmer and cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes. Reserve **½ cup pasta cooking water**, then drain.
- **4 SERVINGS: Reserve 1 cup pasta cooking water.**



### 6 FINISH & SERVE

- Add **ravioli** to pan with **sauce**; gently toss until thoroughly coated.
- Divide between plates and top with remaining **Parmesan** and **lemon zest** to taste. Serve with remaining **lemon wedges** on the side.
- **TIP: If necessary, add more reserved pasta cooking water a splash at a time until ravioli is coated in a creamy sauce.**