



CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Roasted Bell Pepper & Parmesan

HALL OF FAME

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

*The ingredient you received may be a different color.

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



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



HELLO FRESH

SALTY SEAS(ON)

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the ravioli with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

- Large pot
- Zester
- Baking sheet
- Strainer
- Large pan
- Whisk
- 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.**
- Halve **bell pepper**; remove stem and seeds. Cut **tomato** into 6 wedges. Peel and thinly slice **garlic**. Zest and quarter **lemon**.



2 ROAST VEGGIES

- Coat a baking sheet with a **drizzle of olive oil**. Drizzle each **bell pepper half** with **olive oil** and season with **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 into strips.



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 (1 cup for 4 servings)**, then drain.



4 COOK GARLIC

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



5 MAKE SAUCE

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



6 FINISH & SERVE

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

WK 29-10