

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves



Bell Pepper*



Roma Tomato



Lemon



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



Veggie Stock Concentrate



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



2 TBSP | 4 TBSP Sour Cream Contains: Milk



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk

*The ingredient you received may be a different color.

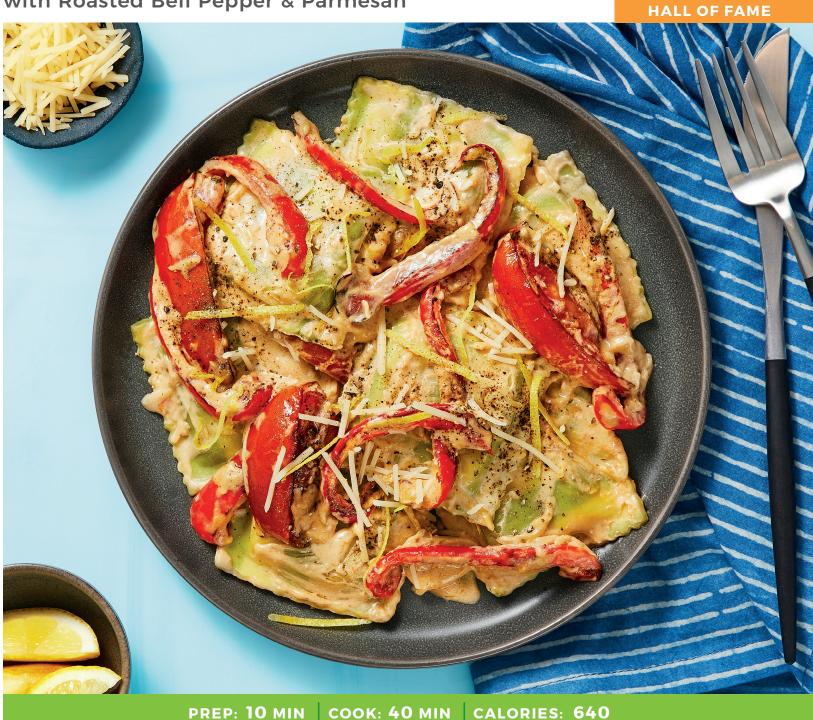
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CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Roasted Bell Pepper & Parmesan





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.

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