

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 Philadelphia 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.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



9 oz | 18 oz S Italian Chicken Sausage**



CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Philadelphia Cream Cheese, Bell Pepper & Parmesan





HELLO

CREAMY LEMON SAUCE

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

BOB'S YOUR UNCLE

The easiest way to tell when 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
- Zester
- Baking sheet
- Strainer
- · Large pan
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

 Contains: Milk
- Cooking oil (1 tsp | 1 tsp) 🔄

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



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 produce.
- Halve bell pepper; remove stem and seeds. Cut tomato into six wedges.
 Peel and thinly slice garlic. Zest and quarter lemon.



2 ROAST VEGGIES

- Place bell pepper and tomato on a baking sheet. Drizzle with olive oil and season with salt and pepper. Arrange bell pepper cut sides down.
- 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.





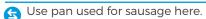
3 COOK PASTA

- 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

 Heat a drizzle of oil 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, Philadelphia 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.
- 🗲 Stir in sausage along with veggies.



6 FINISH & SERVE

- Add drained ravioli to pan with sauce; gently toss until thoroughly coated.
 TIP: If necessary, stir in more pasta cooking water a splash at a time until ravioli are 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.

VK 7-3