



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
Italian Chicken Sausage**

Calories: 860

CREAMY LEMON SPINACH RICOTTA RAVIOLI

with Philadelphia Cream Cheese, Bell Pepper & Parmesan



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 600



PHILADELPHIA CREAM CHEESE

Transform your recipe with the rich, creamy taste of Philadelphia. Made with only the freshest milk and cream.



HELLO FRESH

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**.



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.

Ⓢ Use pan used for sausage here.



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.

Ⓢ While veggies roast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **sausage*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



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**.



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.



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.

WK 7-3