



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 4 oz
Kale



1 | 2
Roma Tomato



1 Clove | 2 Cloves
Garlic



1 | 1
Lemon



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



1 TBSP | 1 TBSP
Tuscan Heat
Spice



1 | 2
Veggie Stock
Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk

** 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.



10 oz | 20 oz
Chicken Cutlets**

Calories: 720

CREAMY RICOTTA TOMATO RAVIOLI

with Kale & Lemony Tuscan Sauce



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 530



HELLO

TUSCAN HEAT SPICE

Our blend of aromatic Italian-style herbs also packs a peppery punch.

BOB'S YOUR UNCLE

The easiest way to tell when the ravioli are done? 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
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk
- Paper towels 🍴
- Medium pan 🍴
- Cooking oil (1 tsp | 1 tsp) 🍴

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



1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Remove and discard any large stems from **kale**; chop half the leaves into bite-size pieces (**all for 4 servings**). Dice **tomato** into ¼-inch pieces. Peel and mince **garlic**. Quarter **lemon**.



3 MAKE SAUCE

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **chopped kale** and **tomato**; season with **half the Tuscan Heat Spice** (**all for 4 servings**), **¼ tsp salt** (**½ tsp for 4**), and a **pinch of pepper**. Cook, stirring occasionally, until tender, 5-7 minutes.
- Add **garlic**; cook, stirring, until fragrant, 30 seconds.
- Stir in **stock concentrate** and **¼ cup reserved pasta cooking water** (**½ cup for 4**); cook, stirring, until sauce has thickened, 1-2 minutes.
- Remove from heat; stir in **cream cheese**, **2 TBSP butter** (**4 TBSP for 4**), and a **squeeze of lemon juice** until melted and combined. **TIP: If sauce seems too thick, stir in more reserved pasta cooking water a splash at a time.**

- 🍴 While veggies cook, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a medium pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.



2 COOK RAVIOLI

- Once water is boiling, add **ravioli** to pot. Immediately reduce to a low simmer. Cook, stirring occasionally, until ravioli are tender and floating to the top, 3-4 minutes.
- Reserve **½ cup pasta cooking water**, then drain and set aside.



4 FINISH & SERVE

- Gently stir drained **ravioli** into pan with **sauce** until coated.
- Divide ravioli between plates and serve with **remaining lemon wedges** on the side.

- 🍴 Thinly slice **chicken** crosswise; stir into pan along with **ravioli**.

WK 3-21