











# EASY-PEASY RAVIOLI GRATIN

with Spinach, Thyme, and Parmesan Breadcrumbs



**HELLO**  
**RAVIOLI GRATIN**  
A layer of toasted cheesy breadcrumbs on top is a showstopping finish for pasta night.

**PREP: 5 MIN** | **TOTAL: 30 MIN** | **CALORIES: 510**

-  Yellow Onion
-  Veggie Stock Concentrates
-  Panko Breadcrumbs  
(Contains: Wheat)
-  Sour Cream  
(Contains: Milk)
-  Spinach and Ricotta Ravioli  
(Contains: Milk, Wheat, Eggs)
-  Thyme
-  Parmesan Cheese  
(Contains: Milk)
-  Baby Spinach

## START STRONG

Folding spinach into a creamy sauce is a great way to sneak in greens. Return the pan to medium-low heat briefly if you're having trouble wilting the leaves (which is the key to disguising them).

## BUST OUT

- Large pan
- Small bowl
- Olive oil (2 tsp)
- Butter (2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Yellow Onion 1
- Thyme ¼ oz
- Veggie Stock Concentrates 2
- Spinach and Ricotta Ravioli 18 oz
- Panko Breadcrumbs ½ Cup
- Parmesan Cheese ½ Cup
- Sour Cream 8 TBSP
- Baby Spinach 5 oz

## HELLO WINE



### PAIR WITH

Pique-Nique Pays d'Oc  
Chardonnay, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high or oven to 500 degrees. Halve, peel, and thinly slice **onion**. Strip **1½ TBSP thyme leaves** from stems; discard stems.



## 2 COOK AROMATICS

Melt **2 TBSP butter** in a large pan over medium heat (use an ovenproof pan if you have one). Add **thyme** and **onion**. Cook until softened, 5-6 minutes. Season with **salt** and **pepper**. Pour in **stock concentrates** and **2½ cups water** and bring to a simmer.



## 3 SIMMER PASTA

Once stock mixture is simmering, add **ravioli** to pan. Cover and cook 3 minutes. Uncover and increase heat to high. Continue cooking, spooning **stock** over ravioli, until ravioli are tender and stock has reduced, 5-6 minutes. Shake pan occasionally to keep ravioli from sticking.



## 4 MAKE CRUST

Combine **panko**, **Parmesan**, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper** in a small bowl.



## 5 ADD SOUR CREAM AND SPINACH

Remove pan from heat. Carefully stir **sour cream** and **spinach** into pan until thoroughly combined and spinach is wilted. Season with **salt** and **pepper**. (**TIP:** Add a splash of water if sauce seems very thick.) If your pan is not ovenproof, transfer mixture to a baking dish at this point.



## 6 BROIL AND FINISH

Sprinkle **ravioli** in pan (or dish) with **crust mixture**. Place under broiler and broil until golden brown, 2-3 minutes. Divide between plates and serve.

## FRESH TALK

Which pasta would win in a popularity contest: ravioli or tortellini?

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