



GALAXY GREENS RICOTTA RAVIOLI

with Zucchini, Toasted Panko & Parsley



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



1 | 1
Lemon



¼ oz | ¼ oz
Parsley



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



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



1.5 oz | 3 oz
Tomato Paste



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 1 TBSP
Italian Seasoning



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 | 2
Veggie Stock
Concentrate



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HELLO

GUARDIANS RECIPE ADVENTURE

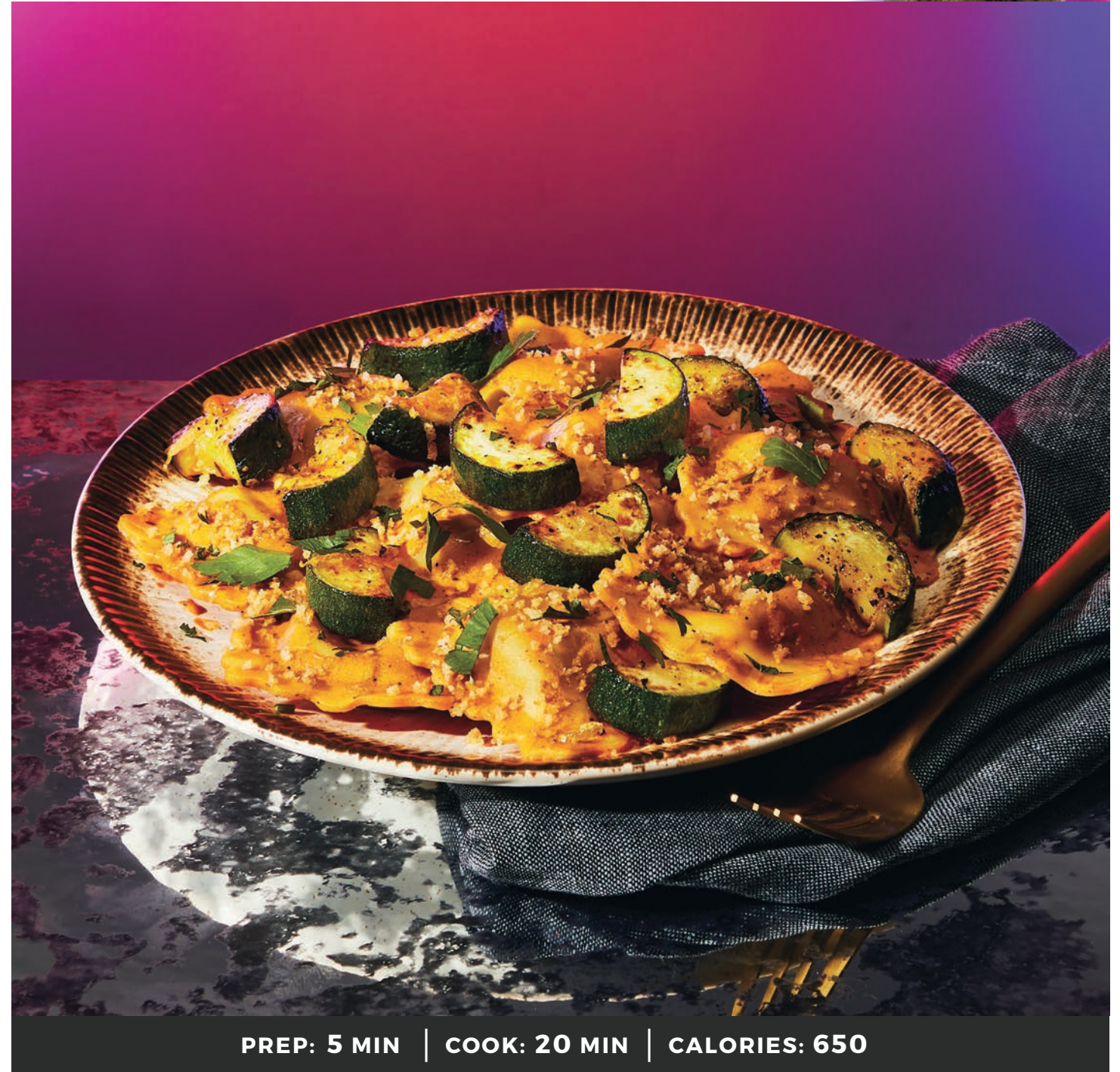
In celebration of Marvel Studios' *Guardians of the Galaxy Vol. 3*, landing in theaters on May 5, we're transporting out-of-this-world flavors right to your kitchen—so grab your chosen family and get ready for a delicious adventure.

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PREP: 5 MIN | COOK: 20 MIN | CALORIES: 650



BRANCH OUT

Butter-toasted panko lends a light crunch to perfectly balance this creamy pasta dish. Try making this tasty topping again to add some Groot-style oomph to pizza, salads, or roasted veggies.

BUST OUT

- Large pot
- Zester
- Large pan
- Small bowl
- Strainer
- Whisk

- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk



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1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Zest and quarter **lemon**. Pick **parsley leaves** from stems; roughly tear leaves.



2 TOAST PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-4 minutes.
- Turn off heat; transfer to a small bowl. Wipe out pan.



3 COOK ZUCCHINI

- Heat a **drizzle of oil** in same pan over medium heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 2-3 minutes.
- Turn off heat. Stir in **half the lemon zest**; transfer to a plate. Wipe out pan.



4 COOK RAVIOLI

- Once water is boiling, gently add **ravioli** to pot. Reduce to a low simmer. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes.
- Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then drain and set aside.



5 MAKE SAUCE

- Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for zucchini over medium-high heat. Add **tomato paste**, **garlic powder**, and **half the Italian Seasoning** (all for 4). Cook, stirring, until fragrant, 1-2 minutes.
- Whisk in **crème fraîche**, **cream cheese**, **stock concentrate**, and **¼ cup reserved pasta cooking water** (½ cup for 4) until melted and combined.
- Stir in **¼ tsp sugar** (½ tsp for 4); season with **salt** and **pepper**. Add a **squeeze of lemon juice** and **remaining lemon zest** to taste. Simmer until sauce is slightly thickened, 1-2 minutes more.



6 FINISH & SERVE

- Gently stir drained **ravioli** into pan with **sauce**. Season with **salt** and **pepper**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until ravioli are coated in a creamy sauce.**
- Divide ravioli between bowls. Top with **zucchini**, **toasted panko**, and **parsley**. Serve.

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