



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



1 | 2  
Roma Tomato



2 | 4  
Scallions



1 | 2  
Lemon



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



1 tsp | 2 tsp  
Italian Seasoning



1 | 2  
Veggie Stock  
Concentrate



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

HELLO

## SPINACH RICOTTA RAVIOLI

Tender pasta pillows are stuffed with creamy cheese and hearty greens.

# GARDEN SPINACH RICOTTA RAVIOLI

with Zucchini Ribbons, Tomato & Creamy Lemon Sauce



PREP: 5 MIN

COOK: 15 MIN

CALORIES: 540





### RIBBON WINNER

Zucchini ribbons shine on the plate here with their eye-catching presentation and fun, noodle-y texture. If you'd rather skip the peeler this time around, though, we suggest very thinly slicing your zucchini lengthwise (still rotating as you go) in step 1 instead.

### BUST OUT

- Medium pot
- Peeler
- Zester
- Strainer
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)  
Contains: Milk

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### 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim ends from **zucchini**; shave zucchini lengthwise into thin ribbons using a peeler, rotating as you go. Stop once you get to the seedy core; finely chop core. Dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon** (for 4 servings, zest 1 lemon and quarter both).



### 4 MAKE SAUCE

- Reduce heat under pan with **veggies** to medium, then stir in **stock concentrate**, a squeeze of **lemon juice**, and **¼ cup reserved pasta cooking water** (½ cup for 4 servings). Reduce heat to low and cook for 1-2 minutes.
- Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**. **TIP: If needed, stir in more pasta cooking water a splash at a time until sauce reaches a creamy consistency.**



### 2 COOK PASTA

- Once water is boiling, gently add **ravioli** to pot. Immediately reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes.
- Reserve **1 cup pasta cooking water**, then drain. **TIP: Gently shake strainer with ravioli in it to remove as much moisture as possible.**



### 5 FINISH PASTA

- Separate **zucchini ribbons** with your hands, then stir into pan with **sauce**.
- Carefully stir in drained **ravioli**. Simmer until sauce is thickened, 1-2 minutes. Season with **salt**, **pepper**, and **lemon zest** to taste.



### 3 COOK VEGGIES

- Meanwhile, heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **chopped zucchini**, **tomato**, **scallion whites**, and **Italian Seasoning**; cook until veggies are just softened, 1-2 minutes. Season with **salt** and **pepper**.



### 6 SERVE

- Divide **ravioli mixture** between bowls. Garnish with **scallion greens** and **Parmesan**. Serve with remaining **lemon wedges** on the side.