



RICOTTA TOMATO RAVIOLI WITH TOASTED PANKO

plus Lemony Squash & Parsley

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Squash



1 | 1
Lemon



2 Cloves | 4 Cloves
Garlic



¼ oz | ¼ oz
Parsley



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



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



1.5 oz | 3 oz
Tomato Paste



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

HELLO

CRÈME FRAÎCHE

This creamy condiment adds richness, body, and a hint of tang to pasta sauce.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 640



HELLO FRESH

FLOAT ON OK

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
- Zester
- Large pan
- Small bowl
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 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 all produce.**
- Trim and halve **squash** lengthwise; slice crosswise into ½-inch-thick half-moons. Zest and quarter **lemon**. Peel and finely chop **garlic**. Finely chop **parsley**.



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 SQUASH

- Heat a **drizzle of oil** in pan used for panko over medium heat. Add **squash** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 2-3 minutes.
- Turn off heat. Sprinkle with **half the lemon zest**, then 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**, then drain and set aside.



5 MAKE SAUCE

- Meanwhile, melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for squash over medium-high heat. Add **garlic**, **tomato paste**, 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 combined and creamy. Stir in **¼ tsp sugar (½ tsp for 4)**; season with **salt** and **pepper**.
- Stir in 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 between bowls. Top with **squash**, **toasted panko**, and **parsley**. Serve.

WK 26-19