



## 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

## HALL OF FAME

Meet one of our all-star recipes:  
a tried-and-true favorite chosen  
by home cooks like you!

# RICOTTA TOMATO RAVIOLI WITH TOASTED PANKO

plus Lemony Squash & Parsley

HALL OF FAME



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



### 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.

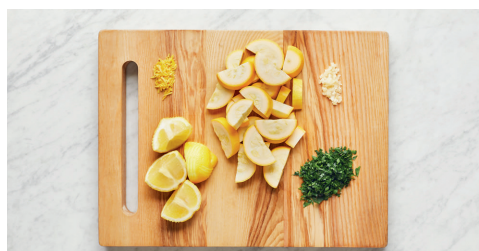
### BUST OUT

- Large pot
- Zester
- Large pan
- Small bowl
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

### GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
[HelloFresh.com](https://www.hellofresh.com)



#### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry 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**.



#### 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.



#### 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.



#### 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**.
- Add a **squeeze of lemon juice** and **remaining lemon zest** to taste. Simmer until sauce has thickened slightly, 1-2 minutes more.



#### 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.



#### 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.