CHICKEN ROMESCO FILLED RAVIOLI IN TOMATO CREAM

with Parmesan & a Lemony Panko Topping

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 670

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **1 tsp | 2 tsp** Garlic Powder
- **1 | 2** Roma Tomato
- **1 | 1** Lemon
- **1 | 2** Chicken Stock Concentrate
- **¼ Cup | ½ Cup** Panko Breadcrumbs — Contains: Wheat
- **9 oz | 18 oz** Chicken Romesco Ravioli — Contains: Eggs, Milk, Tree Nuts, Wheat
- **¼ Cup | ½ Cup** Parmesan Cheese — Contains: Milk
- **4 TBSP | 8 TBSP** Cream Cheese — Contains: Milk
- **2 TBSP | 4 TBSP** Sour Cream — Contains: Milk
- **2 | 2** Scallions

HELLO

CHICKEN ROMESCO FILLED RAVIOLI

Tender pasta pillows are stuffed with chicken, juicy tomato, and creamy ricotta cheese.

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SALTY SEAS(ON)

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the ravioli with enough seasoning (aka flavor) to complement the sauce.

BUST OUT

- Medium pot
- Zester
- Large pan
- Small bowl
- Strainer
- Kosher salt
- Black pepper
- Olive oil (**1 tsp** | **1 tsp**)
- Butter (**2 TBSP** | **4 TBSP**)
  Contains: Milk

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* Chicken Ravioli is fully cooked when internal temperature reaches 165°.

1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Zest and quarter **lemon**. Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**.

2 TOAST PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko** and **half the garlic powder** (you'll use the rest in the next step); cook, stirring occasionally, until golden brown and toasted, 1-2 minutes more.
- Stir in **lemon zest** and **scallion greens**, then immediately transfer to a small bowl.
- Turn off heat; wipe out pan and let cool slightly off heat.

3 MAKE SAUCE

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **scallion whites**; cook until fragrant, 30 seconds.
- Add **tomato** and cook until slightly softened, 1-2 minutes.
- Stir in **cream cheese**, **stock concentrate**, **sour cream**, **half the Parmesan** (save the rest for serving), **remaining garlic powder**, **juice from half the lemon**, **⅓ cup water** (⅔ cup for 4 servings), and a **pinch of salt and pepper**. Simmer until thickened slightly, 2-3 minutes.
- Reduce heat to low and stir in **1 TBSP butter** (2 TBSP for 4).

4 COOK PASTA

- Once water is boiling, add **ravioli*** to pot. Immediately reduce heat to low. Cook until tender and floating to the top, 3-4 minutes.
- Reserve **¼ cup pasta cooking water**, then drain.

5 TOSS PASTA

- Stir drained **ravioli** into pan with **sauce** until thoroughly coated. (TIP: If needed, stir in reserved pasta cooking water a splash at a time until ravioli is coated in a creamy sauce.) Taste and season with **salt** and **pepper**.

6 SERVE

- Divide **pasta** between bowls. Top with **lemony panko** and **remaining Parmesan**. Serve with **remaining lemon wedges** on the side.

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