



SPINACH & RICOTTA RAVIOLI

KEEP
IN THE
FRIDGE!



*Additional ingredients
not included.
Calories based on
pasta only.

TOTAL TIME: 5 MINS | CALORIES: 270* | SERVINGS: 2



SPINACH & RICOTTA RAVIOLI

INSTRUCTIONS

- Bring a large pot of **salted water** to a boil. Once boiling, add **ravioli*** and reduce to a simmer. Cook, stirring occasionally, until ravioli are al dente and floating to the top, 4-5 minutes. Drain.

*Contains: milk, wheat, eggs

RECIPE SUGGESTION

- Melt **1 TBSP butter** in a large pan over medium-high heat. Whisk in **¼ cup sour cream** (or cream cheese) and a few splashes of **water** until a smooth and creamy sauce forms. Add cooked **ravioli** and stir until coated. Stir in a pinch of **chili flakes** and a squeeze of **lemon juice**. Taste and season with **salt and pepper**.

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