



# SPINACH RICOTTA RAVIOLI

with Chicken Sausage and Tomatoes



HELLO

## SPINACH RICOTTA RAVIOLI

Tender pasta pillows stuffed with creamy cheese and an extra helping of greens

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 620**



Scallions



Italian Seasoning



Lemon



Spinach and Ricotta Ravioli  
(Contains: Wheat, Eggs, Milk)



Roma Tomatoes



Sweet Italian Chicken Sausage



Sour Cream  
(Contains: Milk)



Chicken Stock Concentrate



## START STRONG

To get dinner moving along, heat up your pan while you prep the sausage and scallions. You can then get started with the cooking in step 2 while you cut the tomatoes and lemon.

## BUST OUT

- Strainer
- Large pot
- Large pan
- Oil (2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Sweet Italian Chicken Sausage 18 oz
- Scallions 4
- Roma Tomatoes 2
- Lemon 1
- Italian Seasoning 2 TBSP
- Spinach and Ricotta Ravioli 18 oz
- Chicken Stock Concentrates 2
- Sour Cream 8 TBSP

## HELLO WINE



PAIR WITH  
Barquette Monterey County  
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

**Wash and dry all produce.** Bring a large pot of **salted water** to a boil. Remove **sausage** from casings; discard casings. Trim, then thinly slice **scallions**, keeping greens and whites separate. Core and seed **tomatoes**, then dice into ½-inch cubes. Cut **lemon** into wedges.



## 4 MAKE SAUCE

Reduce heat under pan with **sausage mixture** to low, then add a squeeze of **lemon juice**, a splash of reserved **ravioli cooking water**, and **stock concentrates**. Give everything a stir, scraping up any browned bits on bottom of pan. Stir in **sour cream** and **2 TBSP butter**. Season with **salt** and **pepper**. **TIP:** Add more cooking water as needed to give sauce a loose consistency.



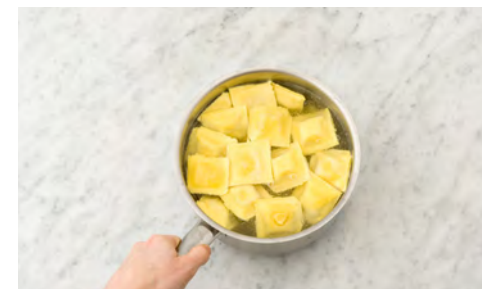
## 2 COOK SAUSAGE

Heat **2 TBSP oil** in a large pan over medium-high heat. Add **scallion whites, sausage, and Italian seasoning**, breaking up meat into pieces. Cook, tossing, until sausage is browned and cooked through and scallions are softened, 3-5 minutes. Stir in **tomatoes** and cook until just softened, 1-2 minutes.



## 5 ADD RAVIOLI

Carefully stir **ravioli** into pan. Season with **salt, pepper**, and a squeeze or two of **lemon juice** (to taste).



## 3 COOK RAVIOLI

Once water boils, add **ravioli** to pot. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes. Scoop out and reserve **1 cup ravioli cooking water**, then carefully drain.

**TIP:** Gently shake your strainer with the drained ravioli in it to remove as much moisture as possible.



## 6 FINISH AND SERVE

Divide **ravioli mixture** between bowls, then sprinkle with **scallion greens**. Serve any remaining **lemon** on the side for squeezing over.

## FRESH TALK

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