



20-MIN MEAL

# SPINACH AND RICOTTA RAVIOLI

with Chicken Sausage and Tomato



**HELLO**

**SPINACH AND RICOTTA RAVIOLI**  
Tender pasta pillows stuffed with creamy cheese and an extra helping of greens

**PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 690**



Scallions



Italian Seasoning



Lemon



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



Roma Tomato



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 tomato and lemon.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2 person | 4-person

- |                                 |                 |
|---------------------------------|-----------------|
| • Sweet Italian Chicken Sausage | 9 oz   18 oz    |
| • Scallions                     | 2   4           |
| • Roma Tomato                   | 1   2           |
| • Lemon                         | 1   1           |
| • Italian Seasoning             | 1 TBSP   2 TBSP |
| • Spinach and Ricotta Ravioli   | 9 oz   18 oz    |
| • Chicken Stock Concentrate     | 1   2           |
| • Sour Cream                    | 4 TBSP   8 TBSP |

## WINE CLUB

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## 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 **tomato**, then dice into ½-inch cubes. Cut **lemon** into wedges.



## 4 MAKE SAUCE

Reduce heat under pan with **sausage mixture** to low, then add **stock concentrate**, a squeeze of **lemon juice**, and a small splash of reserved **ravioli cooking water**. Give everything a stir, scraping up any browned bits on bottom of pan. Stir in **sour cream** and **1 TBSP butter**. Season with **salt** and **pepper**. **TIP:** Add more cooking water as needed to give sauce a loose consistency.



## 2 COOK SAUSAGE

Heat **1 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 **tomato** 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 **½ 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.

## MAMMA MIA!

Perfect pasta prepared at pronto speed.

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