# **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

Roma Tomato



Italian Seasoning





Lemon

Spinach and Ricotta Ravioli





Sour Cream

Chicken Stock Concentrate

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Sweet Italian

Chicken Sausage

### 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

Lemon

- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

### **INGREDIENTS**

Ingredient 2 person | 4-person

• Sweet Italian 9 oz | 18 oz Chicken Sausage

 Scallions 2 | 4 • Roma Tomato 1 | 2 1 | 1

Italian Seasoning

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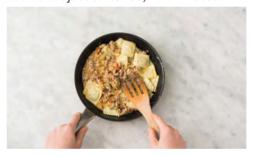
**PREP** Wash and dry all produce. Bring a large pot of **salted water** to a boil. Remove sausage from casings; discard casings. Trim, then thinly slice scallions, keeping greens and whites separate. Core and seed tomato, then dice into ½-inch cubes. Cut **lemon** into wedges.



**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.



**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.



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



**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.



**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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