



20-MIN MEAL

# CHICKEN SAUSAGE AND SPINACH RICOTTA RAVIOLI

with Tomato and Lemon



HELLO

## SPINACH AND RICOTTA RAVIOLI

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

PREP: 5 MIN

TOTAL: 20 MIN

CALORIES: 700



Scallions



Lemon



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



Chicken Stock Concentrate



Roma Tomato



Italian Chicken Sausage Mix



Italian Seasoning



Sour Cream  
(Contains: Milk)



## START STRONG

To get dinner moving along, heat up your pan while you slice the 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 (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2 | 4**
- Roma Tomato **1 | 2**
- Lemon **1 | 1**
- Italian Chicken Sausage Mix\* **9 oz | 18 oz**
- 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**

\* Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

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## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Cut **lemon** into wedges.



## 4 MAKE SAUCE

Stir **stock concentrate**, a squeeze of **lemon juice**, and a small splash of reserved **ravioli cooking water** into pan with **sausage**. Cook on low heat, scraping up any browned bits from bottom of pan. Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**. **TIP:** Add more cooking water as needed to give sauce a loose consistency.



## 2 COOK SAUSAGE

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **scallion whites, sausage, and Italian Seasoning**. Cook, breaking up meat into pieces, 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. Turn off heat.



## 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 is boiling, gently add **ravioli** to pot. Reduce heat to a simmer. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes. Scoop out and reserve **½ cup ravioli cooking water** (1 cup for 4 servings), then 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. Garnish with **scallion greens**. Serve with any remaining **lemon wedges** on the side for squeezing over.

## MAMMA MIA!

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