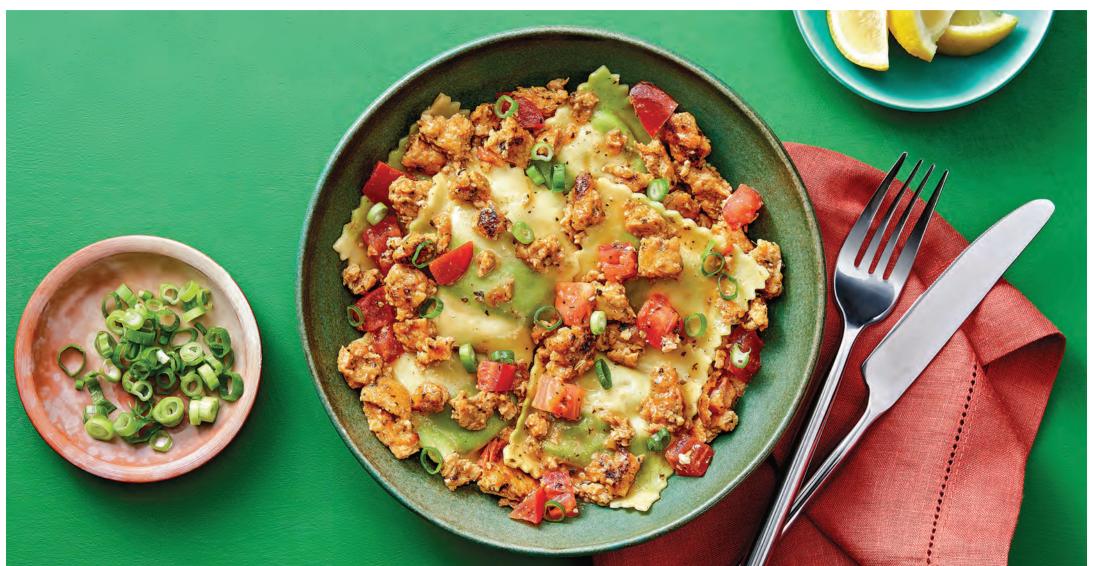


**20-MIN MEAL** 

# CHICKEN SAUSAGE AND SPINACH RICOTTA RAVIOLI

with Tomato and Lemon



## - HELLO -

### **SPINACH AND RICOTTA RAVIOLI**

Tender pasta pillows are stuffed with creamy cheese and hearty greens.



TOTAL: 20 MIN CALORIES: 700



Scallions



Spinach and Ricotta Ravioli



Italian Seasoning



Chicken Stock Concentrate



Sour Cream

Roma Tomato

Italian Chicken Sausage Mix

#### **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 prep the tomato and lemon.

#### **BUST OUT**

- · Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

#### **INGREDIENTS**

Ingredient 2-person | 4-person

• Scallions 2 | 4

• Roma Tomato 1 | 2

• Lemon

• 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

Sour Cream 4 TBSP | 8 TBSP

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

**WINE CLUB** 

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1 | 2





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**.

Ouarter **lemon**.



Stir stock concentrate, a squeeze of lemon juice, and a small splash of reserved pasta cooking water into pan with sausage mixture. Cook over low heat, scraping up any browned bits from bottom of pan, 1-2 minutes. Stir in sour cream and 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper. TIP: If needed, stir in more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.



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.



FINISH RAVIOLI
Carefully stir ravioli into pan with sauce. Season with salt, pepper, and lemon juice to taste.



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.

Reserve ½ cup pasta cooking water (1 cup for 4 servings), then drain. TIP: Gently shake strainer with ravioli in it to remove as much moisture as possible.



**SERVE**Divide **ravioli mixture** between bowls. Garnish with **scallion greens**. Serve with any remaining **lemon wedges** on the side.

## FEELIN' HOT-

Love spicy food? If you've got some on hand, add a pinch of chili flakes to your finished dish for a kick.

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- 4