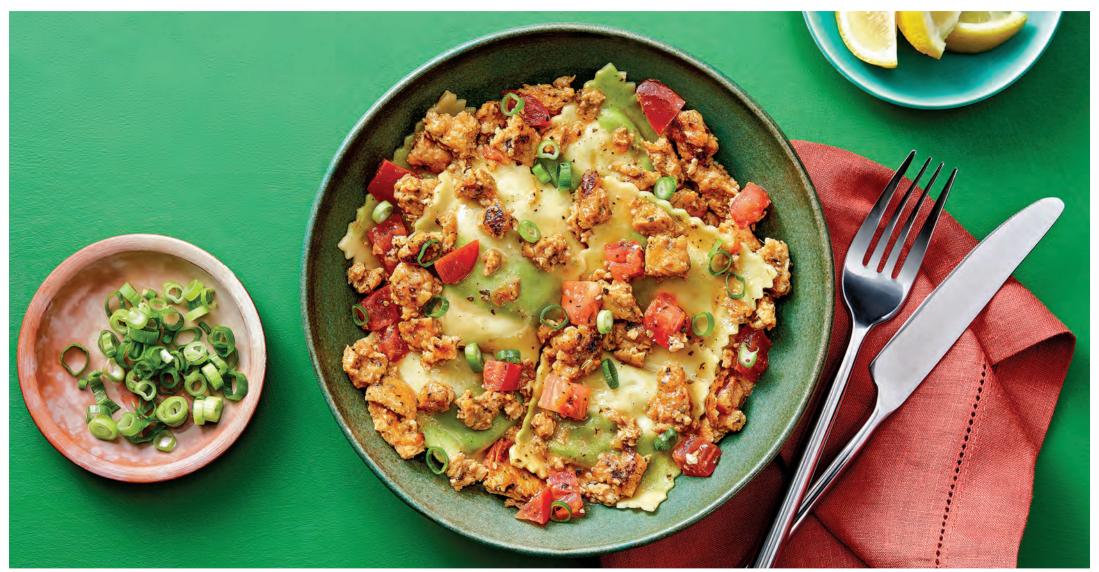
CHICKEN SAUSAGE AND SPINACH RICOTTA RAVIOLI

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



Lemon



Spinach and Ricotta Ravioli



Italian Seasoning



Chicken Stock Concentrate



Sour Cream (Contains: Milk)

Roma Tomato

Italian Chicken Sausage Mix

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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 1|1

• Italian Chicken Sausage Mix* 9 oz | 18 oz

• Italian Seasoning 1 TBSP | 2 TBSF

• Spinach and Ricotta Ravioli 9 oz | 18 oz

Chicken Stock Concentrate

Sour Cream 4 TBSP | 8 TBSP



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 sauce reaches a creamy 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.



FINISH PASTA
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 to a low 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.

SPICE WORLD

Can't imagine pasta without a kick? If you've got chili flakes on hand, add a pinch to your finished dish.

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