



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.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 700



Scallions



Lemon



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



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 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 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**. Quarter **lemon**.



4 MAKE SAUCE

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.

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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 FINISH PASTA

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



3 COOK PASTA

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.



6 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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