



CHICKEN SAUSAGE & SPINACH RICOTTA RAVIOLI

with Tomato & Lemon



HELLO

SPINACH & RICOTTA RAVIOLI

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

PREP: 5 MIN

TOTAL: 15 MIN

CALORIES: 700



Scallions



Lemon



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



Chicken Stock Concentrate



Roma Tomato



Italian Chicken Sausage Mix



Italian Seasoning



Sour Cream
(Contains: Milk)

START STRONG

The easiest way to tell when the ravioli are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

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**
- Italian Chicken Sausage Mix* **9 oz** | **18 oz**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- Roma Tomato **1** | **2**
- Lemon **1** | **1**
- Spinach & 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.



1 START PREP & COOK SAUSAGE

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. 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, 4-6 minutes.



4 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.



2 FINISH PREP

While sausage cooks, dice **tomato**. Quarter **lemon**.



5 MAKE SAUCE

While pasta cooks, 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.



3 COOK TOMATO

Once **sausage** is cooked through, stir in **tomato** and cook over medium-high heat until just softened, 1-2 minutes. Turn off heat.



6 FINISH & SERVE

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