



Cooking Made Easy

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Spinach & Ricotta Ravioli



Are you up for the challenge? Homemade ravioli is actually easier than you think and is sure to impress that special someone this Valentine's Day. These pillows of ricotta and spinach are the perfect match for a spicy tomato sauce. Plus, you'll have tons of Instagram likes to show for it!

- 45 min
- level 3
- veggie
- spicy
- nut free



Wonton Wrappers



Ricotta



Baby Spinach



Tomato Paste



Onion



Chili Flakes



Crushed Tomatoes



Parmesan Cheese



Parsley



Garlic

Ingredients

	2 Person	4 Person	
Wonton Wrappers	1)	1 pack	2 packs
Ricotta	7)	8 oz	16 oz
Baby Spinach		5 oz	10 oz
Tomato Paste		1 T	2 T
Onion		1	2
Garlic		2 cloves	4 cloves
Chili Flakes		1 t	2 t
Crushed Tomatoes		1 can	2 cans
Parmesan Cheese	7)	½ C	1 C
Parsley		1 bunch	2 bunches
Olive Oil*		1 T	2 T

*Not included

Allergens

1) Wheat

7) Milk

Nutrition per person Calories: 907 | Carbs: 119 g | Fat: 31 g | Protein: 42 g | Fiber: 11 g

3



1 Bring a pot of **water** to a boil with a large pinch of **salt**. Halve, peel, and finely chop the **onion**. Mince or grate the **garlic**. Finely chop the **parsley**.

2 Heat ½ tablespoon **olive oil** in a pan over medium heat. Add the **spinach** and season with **salt** and **pepper**. Cook, tossing, for about 5 minutes, until wilted. Add **half the garlic** and cook for 30 seconds, until fragrant. Set aside.

4



3 In the same pan, heat another ½ tablespoon **olive oil** over medium heat. Add the **onions** and season with **salt** and **pepper**. Cook for about 5 minutes, until softened. Add the **remaining garlic** and as many **chili flakes as you dare**. Cook for 30 seconds, until fragrant. Stir in 1 tablespoon **tomato paste** and cook for 1 minute. Add the **crushed tomatoes** and simmer on low heat for about 10 minutes, until thickened. Season with **salt** and **pepper**.

5



4 While the sauce cooks, assemble the **ravioli**. Squeeze out the excess water from the **spinach** and coarsely chop. Place it in a bowl with the **ricotta** and **half the parmesan cheese** and season with **salt** and **pepper**. Mix to combine. Taste and adjust the seasoning if necessary.

5 Place a small bowl of **water** to the side. Place a **wonton wrapper** on a dry surface, starchy side-up. Place 1 heaping teaspoon of filling slightly off-center on the wonton wrapper. With your finger, moisten two sides of the wrapper and fold opposite corners together. Press to seal, trying to keep as much air out of the ravioli as possible. Set aside under a damp kitchen towel. Repeat until all the filling has been used up.

6



6 Once all the raviolis are done, drop them a few at a time into the **boiling water**. Cook for about 30 seconds, take them out with a slotted spoon, and place into the pan with the sauce. If the sauce becomes too dry, add a splash of pasta water. Serve the **raviolis** in bowls and top with **parsley** and remaining **parmesan cheese**.

Tip: For a quick dessert, brush remaining wonton wrappers with melted butter and sprinkle with cinnamon sugar. Bake in a 400 degree oven for 5-6 minutes, until golden brown and crispy.