



# CHICKEN, BACON & MOZZARELLA RAVIOLI

with Kale in a Creamy Garlic Parmesan Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 4 oz  
Kale



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes



9 oz | 18 oz  
Chicken, Bacon, and  
Mozzarella Ravioli  
Contains: Eggs, Milk,  
Wheat

## HELLO

## RAVIOLI

Tender pasta pillows are stuffed with chicken, salty-savory bacon, and melty mozzarella.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 560



## PASTA PERFECT

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

- Medium pot
- Large pan
- Whisk
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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\* Chicken, Bacon, and Mozzarella Ravioli are fully cooked when internal temperature reaches 165°.



### 1 PREP & COOK KALE

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Remove and discard any large ribs from **kale**.
- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add half the kale and season with **salt** and **pepper**. Cook, stirring occasionally, until tender, 5-7 minutes. Turn off heat; transfer to a plate. Wipe out pan.
- **4 SERVINGS: Use all of the kale.**
- **TIP: Add a splash of water if needed to help the kale soften.**



### 3 COOK RAVIOLI

- Once water is boiling, gently add **ravioli\*** to pot and reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes. Reserve **½ cup pasta cooking water**, then drain.



### 2 MAKE SAUCE

- Melt **1 TBSP butter** in same pan over medium heat. Add **flour** and **garlic powder**; cook, stirring, until golden brown and fragrant, 1 minute.
- Whisk in **cream cheese** and **¾ cup water**. Bring to a simmer and cook until thickened, 2-3 minutes.
- Reduce heat to low and stir in half the **Parmesan** (save the rest for serving), **1 TBSP butter**, and a pinch of **chili flakes** to taste. Season with **salt** and **pepper**.
- **4 SERVINGS: Use 2 TBSP butter and 1½ cups water. Stir in another 2 TBSP butter with the Parmesan.**



### 4 FINISH & SERVE

- Stir **ravioli** and **kale** into pan with **sauce** until thoroughly coated, stirring in splashes of reserved **pasta cooking water** if needed. Season with **salt** and **pepper**.
- Divide ravioli between bowls. Top with remaining **Parmesan** and a pinch of **chili flakes** if desired. Serve.