



# CHICKEN ROMESCO RAVIOLI

in a Creamy Tomato Paprika Sauce with Zucchini Ribbons & Almonds

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 2  
Zucchini



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



9 oz | 18 oz  
Chicken Romesco  
Ravioli  
Contains: Eggs, Milk,  
Tree Nuts, Wheat



1.5 oz | 3 oz  
Tomato Paste



1 tsp | 2 tsp  
Paprika



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

## HELLO

### CHICKEN ROMESCO RAVIOLI

Tender pasta pillows are stuffed with chicken, smoky tomatoes and peppers, and creamy ricotta.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 550



## AWESOME SAUCE

Romesco is a Catalan sauce that traditionally blends roasted peppers and tomatoes with garlic, nuts, paprika or chili flakes, and olive oil. Not only will you find those flavors in the ravioli, they're also in tonight's paprika and garlic-infused tomato sauce and toasted almond garnish.

## BUST OUT

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

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### 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Peel and mince **garlic**. Trim ends from **zucchini**. Shave zucchini lengthwise into thin ribbons using a peeler, rotating as you go, until you get to the seedy core; discard core.



### 4 MAKE SAUCE

- Meanwhile, heat a drizzle of **olive oil** in pan used for almonds over medium-high heat. Add **garlic** and cook until fragrant, 30 seconds.
- Add **tomato paste** and **paprika**; cook, stirring, for 30 seconds.
- Stir in **½ cup plain water**, **cream cheese**, **1 TBSP butter**, and a pinch of **salt** and **pepper**. Bring to a simmer and cook until thoroughly combined and saucy, 1-2 minutes.
- **4 SERVINGS: Use 1 cup plain water and 2 TBSP butter.**



### 2 TOAST ALMONDS

- Heat a large, dry pan over medium-high heat. Add **almonds** and cook, stirring often, until golden brown and toasted, 2-4 minutes. Remove pan from heat; transfer almonds to a plate.



### 5 COOK ZUCCHINI

- Add **zucchini ribbons** to pan with **sauce**, tossing to combine, until warm and slightly wilted, 1-2 minutes.



### 3 COOK RAVIOLI

- Once water is boiling, add **ravioli\*** to pot and reduce heat to low. Cook until tender and floating to the top, 3-4 minutes. Reserve **¼ cup pasta cooking water**, then drain.



### 6 FINISH & SERVE

- Stir **ravioli** into pan with **sauce mixture** until thoroughly coated, adding splashes of reserved **pasta cooking water** if needed.
- Divide **pasta** between bowls. Top with **Parmesan** and **almonds** and serve.

\* Chicken Ravioli is fully cooked when internal temperature reaches 165°.