

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 ozSliced 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

17

36.17 CHICKEN ROMESCO RAVIOLI_NJ.indd 1 8/13/20 10:49 AM

HelloFRESH

AWESOME SAUCE

Romesco is a Catalonian 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

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 HelloFresh.com

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



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.



2 TOAST ALMONDS

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



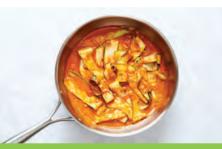
3 COOK RAVIOLI

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.



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.



5 COOK ZUCCHINI

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



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.

VK 36 NJ-17