



CHICKEN ROMESCO RAVIOLI IN A CREAMY GARLIC SAUCE

with Roasted Bell Pepper & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Bell Pepper*



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



1 tsp | 2 tsp
Italian Seasoning



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



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

CHICKEN ROMESCO RAVIOLI

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



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 550



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 tonight's ravioli, they're also in the garlic and roasted bell pepper sauce, as well as the chili flake garnish.

BUST OUT

- Medium pot
- Baking sheet
- Aluminum foil
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Peel **garlic**. Trim and thinly slice **scallions**, separating whites from greens.



3 COOK RAVIOLI & MAKE SAUCE

- When bell pepper and garlic are almost done, gently add **ravioli*** to pot of boiling water. Immediately reduce to a low simmer. Cook until ravioli are tender and floating to the top, 3-4 minutes. Reserve **½ cup pasta cooking water**, then drain and set aside.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in empty pot over medium-high heat. Add **mashed garlic, scallion whites, sour cream, cream cheese**, half the **Parmesan** (save the rest for serving), and ¼ cup reserved pasta cooking water; whisk or stir until combined and creamy.
- Stir in **roasted bell pepper** and season with **salt, pepper**, and a pinch of **chili flakes**. Simmer until sauce is slightly thickened, 1-2 minutes.



2 ROAST BELL PEPPER & GARLIC

- Toss **bell pepper** on a baking sheet with a drizzle of **olive oil, Italian Seasoning, salt, and pepper**.
- Place **garlic clove** in the center of a small piece of foil; drizzle with **olive oil, salt, and pepper**. Cinch into a packet and place on same sheet.
- Roast on top rack until bell pepper is lightly charred and garlic is softened, 15-18 minutes.
- Let cool slightly after removing from oven. Carefully transfer roasted garlic to a cutting board; mash with a fork.



4 FINISH & SERVE

- Gently stir **ravioli** into pot with **sauce**. Season with **salt and pepper**. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time until ravioli are thoroughly coated in sauce.**
- Divide between bowls and top with **scallion greens**, remaining **Parmesan**, and **chili flakes** if desired. Serve.

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