



PETITE PARMESAN RAVIOLINI

with Pesto and a Veggie Medley



HELLO RAVIOLINI

You read that right: the teeny tiny version of ravioli is still plenty cheesy.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 620**



Green Beans



Grape Tomatoes



Broccoli Florets



Parmesan Cheese
(Contains: Milk)



Yellow Squash



Parmesan Raviolini
(Contains: Wheat, Milk, Eggs)



Pesto
(Contains: Milk)



Basil

START STRONG

It's easy to tell when the raviolini are done: they'll float to the top as soon as they're ready to be plucked from the water.

BUST OUT

- Large pot
- Slotted spoon
- Strainer
- Large pan
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|---------------|
| • Green Beans | 6 oz 12 oz |
| • Yellow Squash | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Basil | ½ oz 1 oz |
| • Parmesan Raviolini | 9 oz 18 oz |
| • Broccoli Florets | 8 oz 16 oz |
| • Pesto | 2 oz 4 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH

Tornambe IGP Puglia
Sangiovese, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Cut **green beans** into 1-inch-long pieces. Halve **squash** lengthwise, then cut into ¼-inch-thick half-moons. Halve **tomatoes** lengthwise. Pick **basil leaves** from stems; discard stems. Roughly chop leaves.



4 COOK VEGGIES

While broccoli cooks, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **squash**. Cook, tossing, until softened, 4-5 minutes. Add **green beans** and **tomatoes** and cook until green beans are tender but still have a little bite and tomatoes have softened, 3-4 minutes. Season with **salt** and **pepper**.



2 COOK RAVIOLINI

Once water is boiling, add **raviolini** to pot. Cook until al dente, 4-5 minutes. Remove with a slotted spoon, keeping pot of boiling water on stove.



5 TOSS RAVIOLINI

Add **broccoli**, **raviolini**, **pesto**, half the **basil**, and **Parmesan** to pan. Gently toss to combine. Season with **salt** and **pepper**.



3 COOK BROCCOLI

After removing raviolini from pot, place **broccoli** in boiling water. Cook until bright green and tender, 4-5 minutes, then drain.



6 PLATE AND SERVE

Divide **raviolini mixture** between bowls. Scatter remaining **basil** over the top.

RAVISHING!

Pasta night is all the more fun when you've got pasta packages filled with cheese.

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