



# SPINACH & RICOTTA RAVIOLI

KEEP  
IN THE  
FRIDGE!



\*Additional ingredients  
not included.  
Calories based on  
pasta only.

**TOTAL TIME: 5 MINS | CALORIES: 270\* | SERVINGS: 2**



# SPINACH & RICOTTA RAVIOLI

## INSTRUCTIONS

- Bring a large pot of **salted water** to a boil. Once boiling, add **ravioli\*** and reduce to a simmer. Cook, stirring occasionally, until ravioli are al dente and floating to the top, 4-5 minutes. Drain.

\*Contains: milk, wheat, eggs

## RECIPE SUGGESTION

- Melt **1 TBSP butter** in a large pan over medium-high heat. Whisk in **¼ cup sour cream** (or cream cheese) and a few splashes of **water** until a smooth and creamy sauce forms. Add cooked **ravioli** and stir until coated. Stir in a pinch of **chili flakes** and a squeeze of **lemon juice**. Taste and season with **salt and pepper**.

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