



20-MIN MEAL

SPINACH RICOTTA RAVIOLI

with Chicken Sausage and Tomatoes



HELLO

SPINACH RICOTTA RAVIOLI

Take rice from simple to sensational with the help of aromatics.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 620



Scallions



Italian Seasoning



Lemon



Spinach and Ricotta Ravioli
(Contains: Wheat, Eggs, Milk)



Roma Tomato



Sweet Italian Chicken Sausage



Sour Cream
(Contains: Milk)



Chicken Stock Concentrate

START STRONG

To get dinner moving along, heat up your pan while you prep the sausage and scallions. You can then get started with the cooking in step 2 while you cut the tomato and lemon.



BUST OUT

- Large pot
- Large pan
- Strainer
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2 person | 4-person

- Sweet Italian Chicken Sausage 9 oz | 18 oz
- Scallions 2 | 4
- Roma Tomato 1 | 2
- Lemon 1 | 1
- Italian Seasoning 1 TBSP | 2 TBSP
- Spinach and Ricotta Ravioli 9 oz | 18 oz
- Chicken Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 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. Remove sausage from casings; discard casings. Trim, then thinly slice scallions, keeping greens and whites separate. Core and seed tomato, then dice into ½-inch cubes. Cut lemon into wedges.



4 MAKE SAUCE

Reduce heat under pan with sausage mixture to low, then add a squeeze of lemon juice, a small splash of reserved ravioli cooking water, and stock concentrate. Give everything a stir, scraping up any browned bits on bottom of pan. Stir in 1 TBSP butter and sour cream. Season with salt and pepper. TIP: Add more cooking water as needed to give sauce a loose consistency.

2 COOK SAUSAGE

Heat 1 TBSP oil in a large pan over medium-high heat. Add scallion whites, sausage, and Italian seasoning, breaking up meat into pieces. Cook, tossing, until sausage is browned and cooked through and scallions are softened, 3-5 minutes. Stir in tomato and cook until just softened, 1-2 minutes.



5 ADD RAVIOLI

Carefully stir ravioli into pan. Season with salt, pepper, and a squeeze or two of lemon juice (to taste).

3 COOK RAVIOLI

Once water boils, add ravioli to pot. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes. Scoop out and reserve ½ cup ravioli cooking water, then carefully drain. TIP: Gently shake your strainer with the drained ravioli in it to remove as much moisture as possible.



6 FINISH AND SERVE

Divide ravioli mixture between bowls, then sprinkle with scallion greens. Serve any remaining lemon on the side for squeezing over.

MAMMA MIA!

Perfect pasta prepared at pronto speed.

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