



CHICKEN SAUSAGE & SPINACH RICOTTA RAVIOLI

with Tomato & Lemon



HELLO

SPINACH & RICOTTA RAVIOLI

Tender pasta pillows are stuffed with creamy cheese and hearty greens.

PREP: 5 MIN

TOTAL: 20 MIN

CALORIES: 700



Scallions



Lemon



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



Chicken Stock Concentrate



Roma Tomato



Italian Chicken Sausage Mix



Italian Seasoning



Sour Cream
(Contains: Milk)

START STRONG

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

BUST OUT

- Large pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

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

* Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.



1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Quarter **lemon**.



4 MAKE SAUCE

Stir **stock concentrate**, a squeeze of **lemon juice**, and a small splash of **reserved pasta cooking water** into pan with **sausage mixture**. Cook over low heat until sausage is cooked through, scraping up any browned bits from bottom of pan, 1-2 minutes. Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**. **TIP:** If needed, stir in more reserved cooking water a splash at a time until sauce reaches a creamy consistency.

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2 COOK SAUSAGE

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **scallion whites, sausage, and Italian Seasoning**. Cook, breaking up meat into pieces, until sausage is browned and scallions are softened, 3-5 minutes (sausage will finish cooking in step 4). Stir in **tomato** and cook until just softened, 1-2 minutes. Turn off heat.



5 FINISH PASTA

Carefully stir **ravioli** into pan with **sauce**. Season with **salt, pepper,** and **lemon juice** to taste.



3 COOK PASTA

Once water is boiling, gently add **ravioli** to pot. Reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 4-5 minutes. Reserve $\frac{1}{2}$ **cup pasta cooking water** (1 cup for 4 servings), then drain. **TIP:** Gently shake strainer with ravioli in it to remove as much moisture as possible.



6 SERVE

Divide **ravioli mixture** between bowls. Garnish with **scallion greens**. Serve with any remaining **lemon wedges** on the side.

SPICE WORLD

Can't imagine pasta without a kick? If you've got chili flakes on hand, add a pinch to your finished dish.

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