



TUSCAN CHICKEN & BACON FILLED RAVIOLI

with Peas & a Tomato Parmesan Cream Sauce

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



1.5 oz | 3 oz
Tomato Paste



1 TBSP | 1 TBSP
Tuscan Heat
Spice



9 oz | 18 oz
Chicken, Bacon,
and Mozzarella
Ravioli
Contains: Eggs, Milk,
Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



4 oz | 8 oz
Peas



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

RAVIOLI

Tender pasta pillows are stuffed with chicken, salty-savory bacon, and melty mozzarella.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 560



PASTA PERFECT

The easiest way to tell when the ravioli are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

BUST OUT

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

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* Chicken, Bacon, and Mozzarella Ravioli is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**.



3 COOK RAVIOLI

- Once water is boiling, gently add **ravioli*** to pot and reduce to a low simmer. Cook, stirring occasionally, until al dente and floating to the top, 3-4 minutes.
- In the last 2 minutes of cooking, add **peas** to pot. Cook until peas are bright green and tender.
- Reserve **½ cup pasta cooking water**, then drain ravioli and peas.



2 MAKE SAUCE

- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **scallion whites** and **garlic**; cook, stirring occasionally, until slightly softened, 2-3 minutes.
- Stir in **tomato paste** and half the **Tuscan Heat Spice** (all for 4 servings).
- Slowly stir in **1 cup water** (1½ cups for 4) until evenly combined. Reduce heat to medium. Simmer, stirring often, until sauce has thickened, 3-5 minutes. Season generously with **salt** and **pepper**.
- Stir in **cream cheese**, half the **Parmesan** (save the rest for serving), and **1 TBSP butter** (2 TBSP for 4) until melted and combined.



4 FINISH & SERVE

- Stir drained **ravioli** and **peas** into pan with **sauce**. If needed, add reserved **pasta cooking water** a splash at a time until everything is coated in a creamy sauce. Season with **salt** and **pepper**.
- Divide **pasta** between bowls. Sprinkle with **scallion greens** and remaining **Parmesan** and serve.