



# HOLY MOLY SPINACH ARTICHOKE RAVIOLI

Baked in Pesto Cream Sauce



HELLO

## SPINACH ARTICHOKE RAVIOLI

Everyone's favorite party dip stuffed into a pasta pocket

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 580



Heirloom Grape Tomatoes



Panko Breadcrumbs  
(Contains: Wheat)



Spinach Artichoke Ravioli  
(Contains: Wheat, Eggs, Milk)



Sour Cream  
(Contains: Milk)



Fresh Mozzarella  
(Contains: Milk)



Baby Spinach



Pesto  
(Contains: Milk)

## START STRONG

Make sure to save the ravioli cooking water. It'll help the cream sauce achieve the perfect oozy consistency and give it an extra-silky mouthfeel.

## BUST OUT

- Large pot
- Small bowl
- Large pan
- Strainer
- Oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                             |        |
|-----------------------------|--------|
| • Heirloom Grape Tomatoes   | 10 oz  |
| • Fresh Mozzarella          | 4 oz   |
| • Panko Breadcrumbs         | ½ Cup  |
| • Baby Spinach              | 5 oz   |
| • Spinach Artichoke Ravioli | 18 oz  |
| • Pesto                     | 4 oz   |
| • Sour Cream                | 6 TBSP |

## HELLO WINE

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### 1 PREP

**Wash and dry all produce.** Preheat broiler to high (or oven to 500 degrees). Bring a large pot of **salted water** to a boil. Halve **tomatoes** lengthwise. Cut **mozzarella** into small cubes.



### 4 COOK RAVIOLI

Once water is boiling, add **ravioli** to pot. Cook until al dente, 4-5 minutes. Carefully scoop out and reserve **¼ cup ravioli cooking water**, then drain.



### 2 MAKE CRUST

In a small bowl, mix together **mozzarella** and **panko**.



KIDS CAN HELP!



### 5 MAKE SAUCE

Transfer **ravioli** to pan with **tomatoes** and **spinach**. Return pan to medium heat. Add **pesto**, **reserved ravioli cooking water**, and **sour cream**. Stir gently until spinach wilts and a creamy sauce forms, about 2 minutes. Season with **salt** and **pepper**. **TIP:** If your pan isn't ovenproof, transfer mixture to a medium baking dish at this point.



### 3 COOK TOMATOES

Heat a large drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **tomatoes** and cook, tossing, until they start to burst, 3-4 minutes. Remove pan from heat and add **spinach**. Set aside.



### 6 BROIL AND SERVE

Sprinkle **ravioli** with **panko crust mixture**. Broil (or bake) until panko is golden brown and cheese melts, 3-5 minutes. Divide between plates and serve.

## GREEN MACHINE!

Getting everyone to eat their spinach has never been easier.

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