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SPINACH RICOTTA RAVIOLI & CHICKEN SAUSAGE

with Tomato & Lemon

WHAT WE SEND (2 servings | 4 servings) **CALORIES 760** **PREP IN 5 MIN** **READY IN 15 MIN**

* Keep refrigerated



Scallions*
(1 | 2)



Tomato*
(1 | 2)



Lemon*
(1 | 2)



Chicken Sausage Mix*
(9 oz | 18 oz)



Italian Seasoning
(1 | 1)



Spinach and Ricotta Ravioli*
(1 | 2)
Contains: Eggs, Milk, Wheat



Chicken Stock Concentrate
(1 | 2)



Cream Cheese*
(1 | 2)
Contains: Milk



Sour Cream*
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



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

2.



Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sausage**, **scallion whites**, and **half the Italian Seasoning (all for 4 servings)**. Cook, breaking up meat into pieces, until sausage is browned and scallion whites are softened, 3-5 minutes (**you'll finish cooking the sausage in Step 4**). Stir in **tomato** and cook until just softened, 1-2 minutes more. Reduce heat to low.

3.



Once water is boiling, add **ravioli** to pot, then immediately reduce heat to low. Cook, stirring occasionally, until ravioli are tender and floating to the top, 4-5 minutes. Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then drain. Gently shake ravioli in strainer to remove as much moisture as possible.

4.



While ravioli cooks, stir **stock concentrate**, a **squeeze of lemon juice**, and a **small splash of reserved pasta cooking water** into pan with **sausage mixture (if pasta isn't done cooking, ladle cooking water directly from pot)**. Cook, scraping up any browned bits from bottom of pan, until sausage is cooked through, 1-2 minutes more. Turn off heat.

5.



Add **cream cheese**, **sour cream**, and **1 TBSP butter (2 TBSP for 4 servings)** to same pan; stir until melted and combined. (**If sauce seems too thick, stir in more reserved pasta cooking water 1 TBSP at a time.**)

6.



Transfer **drained ravioli** to pan with **sauce**; add **lemon juice** to taste and stir to combine. Season with **salt** and **pepper**. Divide ravioli between plates or bowls; garnish with **scallion greens**. Serve with any **remaining lemon wedges** on the side.