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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.