



SHRIMP WITH LOBSTER RAVIOLI

in a Creamy Tomato Sauce with Zucchini Ribbons



HELLO
LOBSTER RAVIOLI
Delicate pasta pillows are
stuffed with succulent meat.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 600



Garlic



Tuscan Heat Spice



Tomato Paste



Parmesan Cheese
(Contains: Milk)



Shrimp
(Contains: Shellfish)



Zucchini



Sour Cream
(Contains: Milk)



Lobster Ravioli
(Contains: Shellfish,
Wheat, Milk, Eggs)

START STRONG


Don't be afraid to generously salt your cooking water, since it works wonders to season your ravioli as they absorb the liquid.

BUST OUT

- Large pot
- Peeler
- Paper towel
- Large pan
- Large bowl
- Strainer
- Olive oil (2 tsp | 3 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Shrimp 10 oz | 20 oz
- Tuscan Heat Spice  1 TBSP | 1 TBSP
- Zucchini 1 | 2
- Tomato Paste 3 TBSP | 6 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Lobster Ravioli 9 oz | 18 oz
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP Wash and dry all produce. Bring a large pot of **salted water** to a boil. Mince or grate **garlic**. Rinse **shrimp** under cool running water, then pat dry with a paper towel. Season with **salt**, **pepper**, and half the **Tuscan Heat Spice** (we'll use the rest in step 3).



2 SHAVE ZUCCHINI Trim ends from **zucchini**. Working over a large bowl, shave zucchini lengthwise into thin ribbons using a peeler, rotating to shave all sides evenly. Stop once you get to seedy core; discard core. Toss zucchini in bowl with a large drizzle of **olive oil**. Season with plenty of **salt** and **pepper**. Set aside.



3 START SAUCE Heat a drizzle of **oil** in a large pan over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Add **tomato paste** and stir continually for 30 seconds. Add ½ **cup water** and remaining **Tuscan Heat Spice**. Stir until well combined. Bring to a gentle simmer and season with **salt** and **pepper**.



4 COOK SHRIMP Once **sauce** is simmering, add **shrimp** to pan. Cook until tender and just barely pink, 3-4 minutes. Remove pan from heat and stir in **sour cream** and **1 TBSP butter**. Season with **salt** and **pepper**.



5 BOIL RAVIOLI Once water boils, add **ravioli** to pot. Reduce heat to a simmer. Cook until ravioli are tender and float to the top, about 4 minutes. Reserve ½ **cup cooking water**, then remove ravioli from pot with a slotted spoon. Gently stir into pan with **shrimp** and **sauce**. Season with **salt** and **pepper**. **TIP:** Add a splash or two of pasta water if sauce seems very thick.



6 FINISH AND PLATE Divide **ravioli** between bowls. Top with **zucchini ribbons**. Sprinkle with **Parmesan**.

DELIZIOSO!

Got some fresh parsley lying around? Toss it in!

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

WK 49 NJ-16