



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. (Hint: this is a perfect task for the little ones!)

BUST OUT

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

INGREDIENTS

Ingredient 4-person

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

WINE CLUB

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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).



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**.



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 **1 TBSP olive oil**. Season with plenty of **salt** and **pepper**. Set aside.



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 ravioli 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.



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 **¾ cup water** and remaining **Tuscan Heat Spice**. Stir until well combined. Bring to a gentle simmer and season with **salt** and **pepper**.



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

FRESH TALK

If you could only eat one type of pasta for the rest of your life, what would it be?

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