



# LOBSTER RAVIOLI AND SHRIMP in a Tomato Cream Sauce



**HELLO**  
**LOBSTER RAVIOLI**  
 Lobster meat and creamy ricotta mingle inside pasta pillows for a rich and delicious experience.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 820



Scallions



Shrimp  
(Contains: Shellfish)



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



Tomato Paste



Sour Cream  
(Contains: Milk)



Lemon



Panko Breadcrumbs  
(Contains: Wheat)



Italian Seasoning



Cream Cheese  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)

## START STRONG

For an elegant presentation, try thinly slicing scallion greens on a diagonal. Those long, slender ovals will give your finished dish some restaurant-style flair.

## BUST OUT

- Large pot
- Whisk
- Zester
- Slotted spoon
- 2 Small bowls
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Lemon 1 | 2
- Shrimp\* 10 oz | 20 oz
- Panko Breadcrumbs ½ Cup | ½ Cup
- Lobster Ravioli 9 oz | 18 oz
- Italian Seasoning 1 tsp | 2 tsp
- Tomato Paste 3 TBSP | 6 TBSP
- Cream Cheese 2 TBSP | 4 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

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# HelloFRESH



**1 PREP** Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon** (quarter both lemons for 4 servings). Squeeze juice from **2 lemon wedges** (4 wedges for 4) into a small bowl. Rinse **shrimp** under cold water, then pat dry with paper towels.



**4 COOK SHRIMP** Meanwhile, season **shrimp** all over with **salt, pepper**, and half the **Italian Seasoning** (you'll use the rest later). Heat a drizzle of **olive oil** in pan used for breadcrumbs over medium-high heat. Add shrimp and cook, stirring, until firm and cooked through, 3-4 minutes. Reduce heat to low.



**2 TOAST BREADCRUMBS** Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **panko** and cook, stirring, until golden brown, 3-5 minutes. Turn off heat; transfer to a second small bowl and stir in as much **lemon zest** as you like. Season with **salt** and **pepper**. Wipe out pan.



**5 MAKE SAUCE** Add **1 TBSP butter** (2 TBSP for 4 servings) and **scallion whites** to pan with **shrimp**. Cook until scallion whites are softened, 30 seconds to 1 minute. Stir in **tomato paste** until fully incorporated. Add reserved **pasta cooking water** and stir to combine. Whisk in **cream cheese, sour cream, 2 TBSP butter**, and reserved **lemon juice** (to taste) until combined and creamy, 1-2 minutes. Season with **salt, pepper**, and remaining **Italian Seasoning**.



**3 COOK RAVIOLI** Once water is boiling, add **ravioli** to pot. Reduce heat to low. Cook, stirring occasionally, until al dente, 3-5 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then turn off heat. Leave ravioli in pot with remaining water.



**6 FINISH AND SERVE** Using a slotted spoon, transfer **ravioli** into pan with **shrimp**; stir to coat. Divide ravioli, shrimp, and any remaining **sauce** between bowls. Sprinkle with **breadcrumbs, Parmesan, scallion greens**, and remaining **lemon zest**. Serve with remaining **lemon wedges** on the side.

## CRUNCH TIME

Lemony breadcrumbs would also taste great sprinkled on roasted veggies or fish.

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