



LOBSTER RAVIOLI AND SHRIMP IN A LEMON CREAM SAUCE with Zucchini Ribbons



HELLO

LOBSTER RAVIOLI

Tender pasta pillows are stuffed with creamy ricotta and rich lobster meat.

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 800



Scallions



Zucchini



Cream Cheese
(Contains: Milk)



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



Chili Flakes



Lemon



Shrimp
(Contains: Shellfish)



Sour Cream
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

You can use a mandoline to make zucchini ribbons if you have one, but a vegetable peeler works just as well. Place zucchini on your cutting board and carefully peel off a few ribbons, then keep rotating and peeling until you reach the core.

BUST OUT

- Large pot
- Strainer
- Zester
- Kosher salt
- Peeler
- Black pepper
- Paper towels
- Large pan
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions 2 | 4
- Lemon 1 | 2
- Zucchini 1 | 2
- Shrimp* 10 oz | 20 oz
- Cream Cheese 2 TBSP | 4 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Lobster Ravioli 9 oz | 18 oz
- Parmesan Cheese ¼ Cup | ½ Cup
- Chili Flakes 1 tsp | 1 tsp

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

WINE CLUB

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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**. Trim ends from **zucchini**. Using a peeler, shave zucchini lengthwise into ribbons, rotating until you get to the seedy core; discard core.



4 COOK RAVIOLI

Once water is boiling, add **ravioli** to pot and reduce heat to low. Cook until ravioli are tender and float to the top, 2-5 minutes. Scoop out and reserve **1 cup cooking water**, then gently drain.



2 COOK SHRIMP

Rinse and pat **shrimp** dry with paper towels. Season with **salt** and **pepper**. Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add shrimp and cook, stirring, until pink and firm, 3-4 minutes. Turn off heat; remove from pan and set aside. Wipe out pan.



5 FINISH RAVIOLI

Add **zucchini ribbons**, **shrimp**, **1/3 cup cooking water**, **1 TBSP butter** (2 TBSP for 4 servings), and juice from **2 lemon wedges** (4 wedges for 4) to pan with **sauce**. Stir over low heat until zucchini is tender, 2-3 minutes. Add **ravioli** and another **1 TBSP butter** (2 TBSP for 4). Stir until thoroughly combined and butter has melted, 1-2 minutes. (**TIP:** If pan seems dry, add more cooking water, a splash at a time, until a creamy sauce forms.) Season with **salt** and **pepper**.



3 MAKE SAUCE

Heat **1 TBSP butter** (2 TBSP for 4 servings) and a large drizzle of **olive oil** in same pan over medium heat. Add **scallion whites** and cook, stirring, until softened, 1-2 minutes. Add **cream cheese** and **sour cream**; reduce heat to low. Stir until smooth, 1 minute. Turn off heat.



6 SERVE

Divide **ravioli** between plates. Sprinkle with **Parmesan**, **scallion greens**, and as much **lemon zest** and **chili flakes** as you like. Serve with remaining **lemon wedges** on the side.

NOODLES OF FUN

Next time, try our lemon cream sauce with a long, flat pasta like fettuccine or tagliatelle!

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