



LOBSTER RAVIOLI AND SHRIMP IN A LEMON CREAM SAUCE

with Zucchini Ribbons



HELLO

LOBSTER RAVIOLI

Lobster meat and creamy ricotta mingle in pasta pillows for a rich and delicious eating experience.

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 750



Scallions



Zucchini



Cream Cheese
(Contains: Milk)



Chili Flakes



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



Lemon



Shrimp
(Contains: Shellfish)



Sour Cream
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

Get little hands involved in making zucchini ribbons! Place zucchini on a cutting board and have kids carefully peel off a few ribbons, then rotate it and peel off more until it's all used up, always directing the peeler away from themselves.

BUST OUT

- Large pot
- Large pan
- Zester
- Strainer
- Peeler
- Paper towels
- Olive oil (4 tsp)
- Butter (6 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

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

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 1 TBSP zest from **lemons**; quarter lemons. 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

Add **ravioli** to pot of boiling water and reduce heat to low. Cook until ravioli are tender and float to the top, 2-5 minutes. Scoop out and reserve **2 cups cooking water**, then gently drain ravioli.



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 pan over medium-high heat (use a nonstick pan if you have one). Add shrimp and cook, stirring, until pink and firm, 3-5 minutes. Turn off heat; remove from pan and set aside. Wipe out pan with a paper towel.



5 FINISH RAVIOLI

Add **zucchini ribbons**, **shrimp**, **¾ cup cooking water**, **2 TBSP butter**, and juice from **2 lemon wedges** to pan with **sauce**. Cook on low heat, stirring, until zucchini is tender, 2-3 minutes. Add **ravioli** and another 2 TBSP butter. Stir until thoroughly combined and butter has melted, 1-2 minutes. (**TIP:** If pan seems dry, gradually add more cooking water until a creamy sauce forms.) Season with **salt** and **pepper**.



3 MAKE SAUCE

Heat **2 TBSP butter** 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. Cook, stirring, until smooth, 1 minute. Turn off heat.



6 SERVE

Divide **ravioli** between plates. Sprinkle with **Parmesan**, **lemon zest**, **scallion greens**, and a pinch of **chili flakes**. Serve with remaining **lemon wedges** for squeezing over.

FRESH TALK

How many types of shellfish can you name?

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