



# LEMONY LOBSTER RAVIOLI

with Zucchini Ribbons & Chili Flakes

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 1  
Lemon



1 | 2  
Zucchini



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



9 oz | 18 oz  
Lobster Ravioli  
Contains: Eggs, Milk,  
Shellfish, Wheat



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



1 tsp | 1 tsp  
Chili Flakes

## HELLO

### LOBSTER RAVIOLI

Tender pasta pillows stuffed with lobster meat and creamy ricotta



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 630

### HOT TIP

The easiest way to tell when ravioli are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

### BUST OUT

- Large pot
- Zester
- Peeler
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 4 TBSP)  
Contains: Milk

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



### 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**.



### 2 MAKE RIBBONS

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



### 3 MAKE SAUCE

- Heat **1 TBSP butter** and a large drizzle of **olive oil** in a large pan over medium heat. Add **scallion whites** and cook, stirring, until softened, 1 minute.
- Add **cream cheese** and **sour cream**, then reduce heat to low. Cook, stirring, until sauce is smooth. Turn off heat.



### 4 COOK RAVIOLI

- Once water is boiling, gently add **ravioli** to pot. Reduce to a low simmer. Cook until tender and floating to the top, 3-4 minutes.
- Reserve **1 cup pasta cooking water**, then drain.



### 5 FINISH PASTA

- Add **zucchini ribbons**, **½ cup reserved pasta cooking water**, **1 TBSP butter**, and juice from half the **lemon** to pan with **sauce**. Cook over low heat, stirring, until zucchini is tender, 2-3 minutes.
- Add **ravioli** and another **1 TBSP butter**. Stir until pasta is thoroughly combined and butter has melted, 1-2 minutes. Season with **salt** and **pepper**.
- **4 SERVINGS:** Use **½ cup reserved pasta cooking water** and **2 TBSP butter** with the zucchini ribbons.
- **TIP:** If needed, add more reserved cooking water a splash at a time until pasta is coated in a creamy sauce.



### 6 SERVE

- Divide **ravioli** between plates. Sprinkle with **Parmesan**, **scallion greens**, a pinch of **chili flakes**, and **lemon zest** to taste. Serve with remaining **lemon wedges** on the side.