

INGREDIENTS

2 PERSON | 4 PERSON

Lemon

10 oz | 20 oz

Shrimp Contains: Shellfish

2 TBSP | 4 TBSP

Sour Cream

Contains: Milk

1/4 Cup | 1/2 Cup Parmesan Cheese

Contains: Milk



2 | 2 Scallions



1 | 2 Zucchini



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



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



1 tsp | 1 tsp Chili Flakes

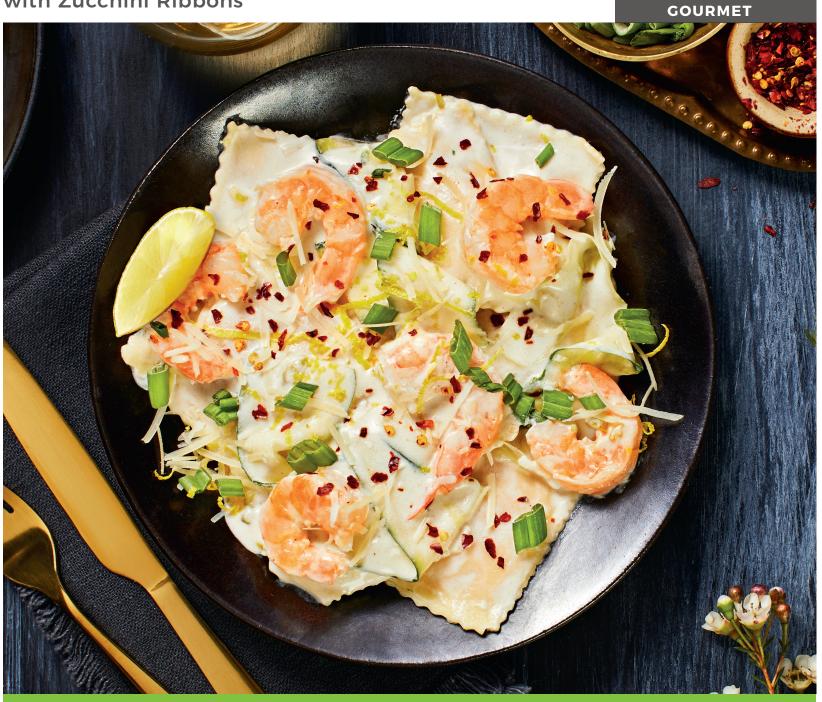
HELLO

LOBSTER RAVIOLI

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

LOBSTER-FILLED RAVIOLI & SHRIMP IN LEMON CREAM

with Zucchini Ribbons



PREP: 10 MIN

COOK: 30 MIN

CALORIES: 900

1



BOB'S YOUR UNCLE

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
- Paper towels
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (5 TBSP | 6 TBSP)

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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. Shave zucchini lengthwise into ribbons using a peeler, rotating as you go, until you get to the seedy core; discard core.



4 COOK PASTA

- Once water is boiling, add ravioli to pot and reduce heat to low. Cook until ravioli are tender and floating to the top, 3-4 minutes.
- Reserve 1 cup pasta cooking water, then gently drain or use a slotted spoon to remove ravioli from pot.



2 COOK SHRIMP

- Rinse shrimp* under cold water, then pat dry with paper towels. Season with salt and pepper.
- Heat a large drizzle of oil in a large, preferably nonstick, pan over mediumhigh heat. Add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.
- Turn off heat; transfer shrimp to a plate and set aside. Wipe out pan.



3 START SAUCE

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



5 FINISH SAUCE & PASTA

- Return pan with **sauce** to low heat. Stir in 1/3 cup reserved pasta cooking water (1/2 cup for 4 servings) and juice from half the lemon (whole lemon for 4).
- Add 2 TBSP butter; stir constantly until melted. Repeat with another 2 TBSP butter; cook until sauce is creamy,
 2-3 minutes. TIP: If sauce seems too thick, stir in more pasta cooking water a splash at a time.
- Gently stir in shrimp and zucchini ribbons; cook until zucchini is tender, 1-2 minutes. Add drained ravioli and stir to coat.
- Turn off heat. Taste and season with **salt** and **pepper**.



6 SERVE

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

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