



LOBSTER-FILLED RAVIOLI & SHRIMP IN LEMON CREAM

with Zucchini Ribbons

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 1
Lemon



1 | 2
Zucchini



10 oz | 20 oz
Shrimp
Contains: Shellfish



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 are stuffed with creamy ricotta and rich lobster meat.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 900



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)
Contains: Milk

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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 medium-high 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.



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**.



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.



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°.