



# LOBSTER RAVIOLI AND SHRIMP

with Tomatoes and Tarragon Cream Sauce



HELLO  
LOBSTER RAVIOLI

Delicate, pillowy pasta stuffed with succulent meat

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 570



## START STRONG

Tarragon has a distinctive taste that can really influence a dish's flavor. If you've never tried it, we recommend tasting a pinch first, then adding it to your liking.

## BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towel
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Grape Tomatoes 10 oz | 10 oz
- Garlic 2 Cloves | 4 Cloves
- Tarragon ¼ oz | ¼ oz
- Lobster Ravioli 9 oz | 18 oz
- Shrimp 10 oz | 20 oz
- Sour Cream 4 TBSP | 8 TBSP

## HELLO WINE



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**1 PREP**  
Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve **tomatoes** lengthwise. Mince or grate **garlic**. Pick **tarragon** leaves from stems, then chop until you have 1 TBSP.



**2 COOK GARLIC AND TOMATOES**  
Melt **1 TBSP butter** in a large pan over medium heat. Add **garlic** and cook until fragrant, 1-2 minutes. Add **tomatoes** and cook until slightly softened, 2-3 minutes. Season with **salt** and **pepper**.



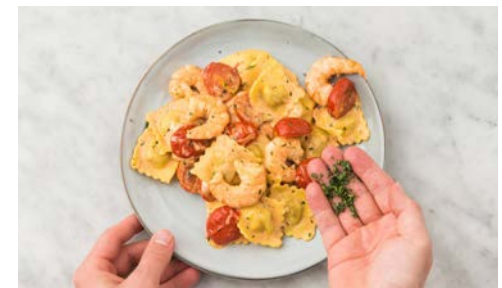
**3 BOIL RAVIOLI**  
Once water is boiling, add **ravioli** to pot. Cook until tender and floating to the top, about 4 minutes. Carefully scoop out and reserve a few big splashes of **ravioli cooking water**, then drain.



**4 COOK SHRIMP**  
While ravioli cook, rinse **shrimp**, then pat dry with a paper towel. Add to pan with tomatoes. Cook until just barely pink, 2-3 minutes. Season with **salt** and **pepper**.



**5 MAKE CREAM SAUCE**  
Add **ravioli** to pan with shrimp. Gently stir in **sour cream**, **1 TBSP butter**, and half the **chopped tarragon** (use less to taste, if desired) to combine. Season with **salt** and **pepper**. **TIP:** Add a splash or two of ravioli cooking water if sauce seems too thick.



**6 PLATE AND SERVE**  
Divide **ravioli mixture** between bowls. Garnish with remaining **chopped tarragon** (to taste) and serve.

## CHEERS!

As far as we're concerned, lobster anything is cause for celebration.

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