



# 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: 620

-  Grape Tomatoes
-  Tarragon
-  Shrimp  
(Contains: Shellfish)
-  Garlic
-  Lobster Ravioli  
(Contains: Wheat, Milk, Eggs, Shellfish)
-  Sour Cream  
(Contains: Milk)



## 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



**PAIR WITH**  
Aperçu Pays d'Oc  
Chardonnay, 2016

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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** under cool running water, 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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