



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 1
Shallot



2 Cloves | 4 Cloves
Garlic



1 | 2
Lemon



4 oz | 8 oz
Grape Tomatoes



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



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



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



5 oz | 10 oz
Spinach



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

LOBSTER RAVIOLI

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

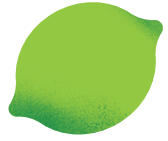
LOBSTER RAVIOLI IN A LEMONY GARLIC CREAM SAUCE

with Blistered Tomatoes & Spinach Salad

TASTE OF SUMMER



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1110



HELLO FRESH

FLOAT ON

The easiest way to tell when the ravioli are done? Wait for them to 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
- Large pan
- Paper towels
- Zester
- Strainer
- Small pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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*Bacon is fully cooked when internal temperature reaches 145°. *Lobster Ravioli are fully cooked when internal temperature reaches 165°.



1 START PREP & COOK BACON

- Bring a large pot of **salted water** to a boil.
- Heat a large, dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop. Wipe out pan.



4 COOK PASTA & TOAST PANKO

- Once water is boiling, add **ravioli*** to pot and reduce heat to low. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes. Reserve **1 cup pasta cooking water**, then gently drain.
- Meanwhile, heat **1 TBSP butter** in a small, preferably nonstick, pan over medium-high heat. Add **panko** and cook, stirring, until golden brown, 3-5 minutes. Turn off heat; season with **salt** and **pepper**. Set aside.



2 FINISH PREP

- While bacon cooks, **wash and dry produce**.
- Halve and peel **shallot**; finely chop half the shallot (**whole shallot for 4 servings**). Peel and mince or grate **garlic**. Zest and quarter **lemon**.



5 FINISH SAUCE

- Return pan with **sauce** to low heat. Stir in blistered **tomatoes**, **stock concentrate**, **lemon zest**, **1/2 cup reserved pasta cooking water** (1/2 cup for 4 servings), and **juice from half the lemon**. Cook, stirring occasionally and gently crushing some of the tomatoes, 1-2 minutes.
- Stir in **half the spinach**; cook until wilted, 3-4 minutes. Add drained **ravioli** and **1 TBSP butter** (2 TBSP for 4); gently stir until butter has melted and ravioli is coated in a creamy sauce. (**TIP: If necessary, stir in more pasta cooking water a splash at a time.**) Taste and season with **salt** and **pepper**.



3 COOK TOMATOES & SAUCE

- Heat a **large drizzle of oil** in pan used for bacon over medium-high heat. Add **tomatoes**; season with **salt** and **pepper**. Cook until lightly charred and beginning to burst, 2-3 minutes. (**TIP: If tomatoes haven't burst yet, gently press them with a spatula.**) Turn off heat; transfer to plate.
- Heat **1 TBSP butter** (2 TBSP for 4 servings) and a **drizzle of oil** in same pan over medium heat. Add **shallot** and **garlic**; cook, stirring occasionally, until softened and fragrant, 2-3 minutes. Turn off heat; stir in **cream sauce base**, a **pinch of salt**, and **pepper**.



6 MAKE SALAD & SERVE

- In a large bowl, toss **bacon**, **half the Parmesan**, **remaining spinach**, **juice from remaining lemon**, and a **drizzle of olive oil** (large drizzle for 4 servings). Top with **half the panko**. Season with **salt** and **pepper**.
- Divide **ravioli** between bowls. Sprinkle with remaining panko and remaining Parmesan. Serve with **spinach salad** on the side.