



# LOBSTER RAVIOLI & SHRIMP

in a Tomato Cream Sauce

GOURMET

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lemon



2 | 4  
Scallions



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



½ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



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



1 tsp | 2 tsp  
Italian Seasoning



1.5 oz | 3 oz  
Tomato Paste



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk

## HELLO

### LOBSTER RAVIOLI

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



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 820



### PRO MOVE

For an elegant presentation, try thinly slicing the scallion greens on a diagonal. Those long, slender ovals will give your finished dish some restaurant-style flair.

### BUST OUT

- Large pot
- Zester
- Paper towels
- Large pan
- Small bowl
- Strainer
- Whisk
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry all produce.**
- Zest and quarter **lemon (for 4 servings, zest 1 lemon and quarter both)**. Trim and thinly slice **scallions**, separating whites from greens.
- Rinse **shrimp\*** under cold water; pat dry with paper towels.



### 4 COOK SHRIMP

- While ravioli cook, season **shrimp** all over with half the **Italian Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- Heat a drizzle of **olive oil** in pan used for panko over medium-high heat. Add shrimp and cook, stirring, until opaque and cooked through, 3-4 minutes. Reduce heat to low.



### 2 TOAST & MIX PANKO

- Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **panko** and cook, stirring, until golden brown, 3-5 minutes.
- Turn off heat; transfer to a small bowl and stir in as much **lemon zest** as you like. Season with **salt** and **pepper**. Wipe out pan.



### 5 MAKE SAUCE

- Add **1 TBSP butter (2 TBSP for 4 servings)** and **scallion whites** to pan with **shrimp**. Cook until scallion whites are softened, 1 minute. Stir in **tomato paste** until fully incorporated, then add reserved **pasta cooking water**; stir to combine.
- Whisk in **cream cheese, sour cream, 2 TBSP butter**, and a squeeze of **lemon juice** to taste until combined and creamy, 1-2 minutes more. Season with remaining **Italian Seasoning, salt**, and **pepper**.



### 3 COOK RAVIOLI

- Once water is boiling, add **ravioli** to pot and immediately reduce heat to low. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes.
- Reserve **½ cup pasta cooking water (1 cup for 4 servings)**, then gently drain.



### 6 FINISH & SERVE

- Add **ravioli** to pan with **sauce**; stir to coat.
- Divide between bowls. Sprinkle with **lemony panko, Parmesan, scallion greens**, and any remaining **lemon zest**. Serve with any remaining **lemon wedges** on the side.