



LOBSTER RAVIOLI WITH CHORIZO

in a Sherry Cream Sauce with Honey-Roasted Carrots



HELLO
SHERRY CREAM SAUCE
 Sherry vinegar gives this concoction incredible depth and Spanish-style flair.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 820

- 
Shallot
- 
Chorizo
(Contains: Milk)
- 
Chili Flakes
- 
Panko Breadcrumbs
(Contains: Wheat)
- 
Heirloom Grape Tomatoes
- 
Cream Cheese
(Contains: Milk)
- 
Garlic
- 
Honey
- 
Baby Carrots
- 
Lobster Ravioli
(Contains: Shellfish, Wheat, Milk, Eggs)
- 
Sherry Vinegar
- 
Parsley

START STRONG

Keep an eye on the ravioli and drain it as soon as the pasta shell is just tender—fresh pasta cooks faster than the dried kind and may be ready sooner than you think.

BUST OUT

- Medium pot
- Large pan
- Baking sheet
- Strainer
- Aluminum foil
- Small bowl
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- Garlic 4 Cloves | 6 Cloves
- Chorizo 3 oz | 6 oz
- Honey ½ oz | 1 oz
- Chili Flakes ¼ tsp | ½ tsp
- Baby Carrots 8 oz | 16 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Lobster Ravioli 9 oz | 18 oz
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Sherry Vinegar 2 tsp | 4 tsp
- Cream Cheese 3 oz | 6 oz
- Parsley ¼ oz | ½ oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREHEAT AND PREP
Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a gentle boil. Line a baking sheet with aluminum foil. Peel, halve, and finely mince **shallot**. Thinly slice **garlic**. Trim ends from **chorizo**; peel off casings and discard. Cut meat into ¼-inch cubes.



4 COOK RAVIOLI AND CHORIZO
Once water boils, add **ravioli** to pot. Cook until just tender, 2-3 minutes. Reserve ¾ **cup ravioli cooking water**, then drain. Meanwhile, add **chorizo** to pan used for panko over medium heat. Cook, stirring occasionally, until lightly crisped, about 5 minutes.



2 ROAST CARROTS
In a small bowl, whisk together **honey**, **2 tsp olive oil**, **¼ tsp chili flakes** (we sent more), and a few large pinches of **salt**. Halve **carrots** lengthwise. Place carrots on lined baking sheet and toss with honey mixture. Roast in oven until tender, 15-20 minutes.



5 MAKE SAUCE
Add **tomatoes**, **shallot**, and **garlic** to pan with **chorizo**. Cook, stirring every now and then, until shallot is just softened, about 3 minutes. Pour in **2 tsp vinegar** (we sent more) and cook 1 minute. Add **cream cheese** and **½ cup ravioli cooking water**; stir until smooth. (**TIP:** Add more cooking water, if needed, to create a loose, saucy consistency.) Season with **salt** and **pepper**.



3 TOAST PANKO
While carrots roast, melt **1 TBSP butter** in a large pan over medium heat (use a nonstick pan if you have one). Add **panko** and toss to coat. Toast, stirring every now and then, until golden, 3-5 minutes. (**TIP:** Remove from heat if you sense any burning.) Season with **salt** and **pepper**. Remove from pan and transfer to a small plate.



6 FINISH AND SERVE
Gently stir **ravioli** and half the **parsley** into pan with **chorizo** and **sauce**. Divide between plates. Sprinkle **panko** over top. Serve with **carrots** on the side. Garnish everything with remaining parsley.

DELICIOUS!

Save the leftover vinegar for mixing into salad dressing.

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