



LOBSTER-FILLED 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 TBSP | 1 TBSP
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-FILLED RAVIOLI

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



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 860



HELLO FRESH

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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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.



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.



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.



4 COOK SHRIMP

- While ravioli cook, season **shrimp** all over with **½ tsp Italian Seasoning (1 tsp for 4 servings)**, **salt**, and **pepper**. (You'll use more Italian Seasoning in the next step.)
- 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.



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 **½ tsp Italian Seasoning (1 tsp for 4)**, **salt**, and **pepper**. (Use the rest of the Italian Seasoning as you like.)



6 FINISH & SERVE

- Add drained **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.

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