



INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



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



6 oz | 12 oz
Asparagus



4 oz | 8 oz
Grape Tomatoes



4 TBSP | 8 TBSP
Pesto
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 | 2
Veggie Stock
Concentrate



1 TBSP | 1 TBSP
Italian Seasoning



1 | 2
Lemon



10 oz | 20 oz
Shrimp
Contains: Shellfish



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 stuffed with
cheese and lobster

PESTO SHRIMP & LOBSTER-FILLED RAVIOLI

with Lemony Asparagus & Grape Tomatoes



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 770



MAKE IT SNAPPY

Trim asparagus in a snap—literally! Hold the spears near the bottom ends and bend until the tough parts break off.

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels
- Zester
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)

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

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



1 COOK RAVIOLI

- Bring a large pot of **salted water** to a boil. Once boiling, gently add **ravioli*** to pot. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes.
- Reserve **1 cup pasta cooking water** (2 cups for 4 servings), then drain.



4 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels. Season all over with **half the Italian Seasoning** (all for 4 servings), **salt**, and **pepper**.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Once pan is hot, add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.
- Stir in **garlic**, **stock concentrate**, **juice from half the lemon**, **half the Parmesan** (save the rest for serving), and **½ cup reserved pasta cooking water** (1 cup for 4). Cook, stirring occasionally, until sauce begins to thicken, 2-4 minutes. Turn off heat.



2 PREP

- Meanwhile, **wash and dry produce**. Trim and discard woody bottom ends from **asparagus**; cut crosswise into 1-inch pieces. Halve **tomatoes** lengthwise. Zest and quarter **lemon**. Peel and mince or grate **garlic**.



5 TOSS RAVIOLI

- Add drained **ravioli**, **veggies**, and **1 TBSP butter** (2 TBSP for 4 servings) to pan with **shrimp mixture**. Gently toss until butter has melted and ravioli is thoroughly coated. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**



3 COOK VEGGIES

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **asparagus** and cook, stirring occasionally, until softened, 2-3 minutes.
- Add **tomatoes** and cook, stirring occasionally, until lightly browned and softened, 1-2 minutes.
- Remove pan from heat. Stir in **half the lemon zest** (save the rest for serving); season with **salt** and **pepper**.
- Turn off heat; transfer **veggies** to a plate and set aside. Wipe out pan.



6 FINISH & SERVE

- Stir **pesto** into pan with **ravioli** until thoroughly coated.
- Divide ravioli between plates. Sprinkle with **remaining Parmesan** and **remaining lemon zest**. Serve with **remaining lemon wedges** on the side.