



PESTO SHRIMP & SPINACH RICOTTA RAVIOLI

with Lemony Asparagus & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves
Garlic



9 oz | 18 oz
Spinach and Ricotta Ravioli
Contains: Eggs, Milk, 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



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HELLO

SPINACH RICOTTA RAVIOLI

Tender pasta pillows stuffed with spinach and ricotta.

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



HELLO FRESH

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

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*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, 4-5 minutes.
- Reserve **1 cup pasta cooking water** (2 cups for 4 servings), then drain.



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**.



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.



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.



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 are thoroughly coated. **TIP: If needed, stir in more reserved pasta cooking water a splash at a time.**



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.