



LOBSTER RAVIOLI AND SHRIMP

with Heirloom Tomatoes and Tarragon Cream Sauce



HELLO

LOBSTER RAVIOLI

Delicate, pillowy pasta stuffed with succulent meat

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 550



Heirloom Grape Tomatoes



Tarragon



Shrimp
(Contains: Shellfish)



Garlic



Lobster Ravioli
(Contains: Shellfish, Milk, Wheat, Eggs)



Sour Cream
(Contains: Milk)

START STRONG

Tarragon has a distinctive taste that can really influence a dish's flavor. If you've never tried it, we recommend tasting a pinch first, then adding it to your liking.

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towel
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Heirloom Grape Tomatoes 10 oz | 20 oz
- Garlic 2 Cloves | 4 Cloves
- Tarragon ¼ oz | ¼ oz
- Lobster Ravioli 9 oz | 18 oz
- Shrimp 8 oz | 16 oz
- Sour Cream 4 TBSP | 8 TBSP

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1 PREP
Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve **tomatoes** lengthwise. Mince or grate **garlic**. Pick **tarragon leaves** from stems, then chop until you have 1 TBSP.



4 COOK SHRIMP
While ravioli cook, pat **shrimp** dry with a paper towel. Add to pan with **tomatoes**. Cook until just barely pink, 2-3 minutes. Season with **salt** and **pepper**.



2 COOK GARLIC AND TOMATOES
Melt **1 TBSP butter** in a large pan over medium heat. Add **garlic** and cook until fragrant, 1-2 minutes. Add **tomatoes** and cook until slightly softened, 2-3 minutes. Season with **salt** and **pepper**.



5 MAKE CREAM SAUCE
Add **ravioli** to pan with shrimp. Gently stir in **sour cream**, **1 TBSP butter**, and half the **tarragon** (use less to taste, if desired) and combine. Season with **salt** and **pepper**. **TIP:** Add a splash or two of ravioli cooking water if sauce seems too thick.



3 BOIL RAVIOLI
Once water is boiling, add **ravioli** to pot. Cook until they are tender and float to the top, about 4 minutes, then drain.



6 PLATE AND SERVE
Divide **ravioli mixture** between bowls. Garnish with remaining **tarragon** (to taste) and serve.

CHEERS!

As far as we're concerned, lobster anything is cause for a celebration.