



BURRATA AND LEMON ZEST RAVIOLI

with Shrimp, Zucchini Ribbons, and Toasted Breadcrumbs



HELLO
BURRATA RAVIOLI
 Tender pasta stuffed with cream-filled mozzarella and hint of citrus zest

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 680



Zucchini



Garlic



Panko Breadcrumbs
 (Contains: Wheat)



Shrimp
 (Contains: Shellfish)



Lemon



Basil



Burrata and Lemon Zest Ravioli
 (Contains: Wheat, Milk, Eggs)

START STRONG

To prep the basil, stack a few leaves on top of each other, roll them up, then slice crosswise to create thin ribbons.



BUST OUT

- Large pot
- Peeler
- Zester
- Large pan
- Butter (2½ TBSP | 5 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------------|---------------------|
| • Zucchini | 1 2 |
| • Lemon | 1 1 |
| • Garlic | 2 Cloves 4 Cloves |
| • Basil | ½ oz 1 oz |
| • Panko Breadcrumbs | ½ Cup 1 Cup |
| • Burrata and Lemon Zest Ravioli | 9 oz 18 oz |
| • Shrimp | 10 oz 20 oz |

HELLO WINE



PAIR WITH

Little Pioneer South Eastern
Australia Chardonnay, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Using a vegetable peeler, shave **zucchini** lengthwise into ribbons, rotating to shave all sides. Stop shaving once you reach seedy core; discard core. Zest **lemon**, then cut into halves. Mince **garlic**. Pick **basil** leaves from stems. Slice leaves into thin ribbons.



4 BOIL RAVIOLI

Once water is boiling, add **ravioli** to pot. Cook until ravioli are tender and float to the top, about 4 minutes. Carefully scoop out and reserve **¼ cup ravioli cooking water**, then drain.

2 TOAST BREADCRUMBS

Melt ½ **TBSP butter** in a large pan over medium heat. Add **panko** and toast, tossing, until golden brown, 3-4 minutes. Remove from pan and set aside. Wipe out any leftover crumbs in pan.



5 COOK SHRIMP AND TOSS RAVIOLI

While ravioli cook, add **shrimp** to pan with **garlic** and increase heat to medium high. Cook, tossing, until just barely pink, 3-4 minutes. Season with **salt** and **pepper**. Add **ravioli**, **1 tsp lemon zest**, **zucchini**, half the **basil**, a squeeze of **lemon juice**, and **1 TBSP butter** to pan. Gently toss to combine and melt butter.



3 COOK GARLIC

Melt another **1 TBSP butter** in same pan over medium-low heat. Add **garlic** and cook, stirring, until fragrant and butter is just starting to brown and smell nutty, about 1 minute.



6 FINISH AND PLATE

Let **ravioli mixture** cook until a thin sauce has formed, 1-2 minutes. (**TIP:** Add a splash of ravioli cooking water if mixture seems dry.) Season with **salt**, **pepper**, and more **lemon juice** (to taste). Divide between bowls or plates. Sprinkle with **breadcrumbs**, remaining **basil**, and a pinch of remaining **zest**.



SUMPTUOUS!

All those flavors combine into something citrusy, summery, and satisfying.

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