



LOBSTER RAVIOLI AND SHRIMP with Tomatoes and Tarragon Cream Sauce



HELLO
LOBSTER RAVIOLI
Delicate pasta pillows stuffed with succulent meat

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 590

-  Grape Tomatoes
-  Lobster Ravioli
(Contains: Eggs, Milk, Shellfish, Wheat)
-  Shrimp
(Contains: Shellfish)
-  Garlic
-  Tarragon
-  Sour Cream
(Contains: Milk)

START STRONG

We instruct you to bring your water to a “gentle boil” in step 1 because we take our ravioli cookery seriously. A gentle boil—small bubbles every few seconds—ensures that your delicate pasta cooks evenly and without breaking.

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towels
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

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

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

WINE CLUB

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1 PREP Bring a large pot of **salted water** to a gentle boil. **Wash and dry all produce.** Halve **tomatoes** lengthwise. Mince or grate **garlic**. Pick **tarragon** leaves from stems; chop leaves until you have 1 TBSP (2 TBSP for 4 servings).



2 COOK GARLIC AND TOMATOES Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium heat. Add **garlic** and cook until fragrant, 1-2 minutes. Add **tomatoes** and cook, stirring, until slightly softened, 2-3 minutes. Season with **salt** and **pepper**.



3 COOK RAVIOLI Once water is boiling gently, add **ravioli** to pot. Cook until tender, 2-3 minutes. Carefully scoop out and reserve a few big splashes of **pasta cooking water**, then drain.



4 COOK SHRIMP While ravioli cook, rinse **shrimp** under cold water, then pat dry with paper towels. Add to pan with **tomatoes**. Cook until opaque and cooked through, 2-4 minutes. Season with **salt** and **pepper**.



5 MAKE CREAM SAUCE Add **ravioli** to pan with shrimp mixture. Gently stir in **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), and half the **chopped tarragon** (use less to taste if desired) until combined. Season with **salt** and **pepper**. **TIP:** If needed, stir in reserved cooking water a splash at a time until pasta is coated in a creamy sauce.



6 SERVE Divide **ravioli** between bowls. Garnish with as much remaining **chopped tarragon** as you like and serve.

PUTTIN' ON THE SPRITZ

If you happen to have any leftover tarragon, add it to a glass of seltzer for a spa-like upgrade.

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