LEMON DILL LOBSTER RAVIOLI AND SHRIMP
with Marinated Zucchini Ribbons

Hello Fresh

**PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 600**

This aromatic herb has a distinctive flavor—think a combo of fennel, anise, and celery.

- **Lemon**
- **Shrimp** (Contains: Shellfish)
- **Lobster Ravioli** (Contains: Eggs, Milk, Shellfish, Wheat)
- **Sour Cream** (Contains: Milk)
- **Dill**
- **Zucchini**
- **Veggie Stock Concentrate**
START STRONG
We instruct you to bring your water to a simmer in step 1 because we take our ravioli cookery seriously. A simmer—small bubbles every few seconds—ensures that your delicate pasta cooks evenly and without bursting.

BUST OUT
- Large pot
- Zester
- Paper towels
- Peeler
- Large bowl
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)

(Contains: Milk)

INGREDIENTS
Ingredient 2-person | 4-person
- Lemon 1 | 2
- Dill ¼ oz | ½ oz
- Shrimp* 10 oz | 20 oz
- Zucchini 1 | 2
- Lobster Ravioli 9 oz | 18 oz
- Veggie Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

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

1 PREP
Bring a large pot of salted water to a simmer. Wash and dry all produce. Zest lemon; cut into wedges. Pick and roughly chop fronds from dill; discard stems. Rinse and pat shrimp dry with paper towels; season all over with salt and pepper.

2 MARINATE ZUCCHINI
Trim ends from zucchini. Using a peeler, shave zucchini lengthwise into ribbons, rotating as you go, until you get to the seedy core. Discard core. Toss zucchini ribbons in a large bowl with half the lemon zest, juice from 1 lemon wedge (2 wedges for 4 servings), a large drizzle of olive oil, salt, and pepper.

3 COOK SHRIMP
Heat a large drizzle of olive oil in a large, preferably nonstick, pan over medium-high heat. Add shrimp and cook, stirring, until opaque and cooked through, 3-4 minutes.

4 COOK PASTA
While shrimp cooks, add ravioli to simmering water. Cook until tender and floating to the top, 3-4 minutes. Turn off heat, leaving ravioli in water.

5 FINISH PASTA
Stir stock concentrate and ¼ cup water (½ cup for 4 servings) into pan with shrimp. Bring to a simmer over medium heat, then gently add ravioli using a slotted spoon. Reduce heat to low and stir in sour cream, 1 TBSP butter (2 TBSP for 4), half the dill, and a squeeze of lemon juice. Season with salt and pepper. TIP: If mixture seems dry, add a splash more water.

6 SERVE
Divide ravioli mixture between shallow bowls or plates. Top with zucchini ribbons. Garnish with remaining lemon zest and dill. Serve with remaining lemon wedges on the side.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

COMIN’ IN HOT
If you have chili flakes on hand, sprinkle your pasta with some for a kick.