



LEMON DILL LOBSTER RAVIOLI AND SHRIMP with Marinated Zucchini Ribbons



HELLO DILL

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

PREP: 10 MIN

TOTAL: 25 MIN

CALORIES: 600



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)
- Large pan
- Slotted spoon
- Kosher salt
- Black pepper

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.

WINE CLUB

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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**.



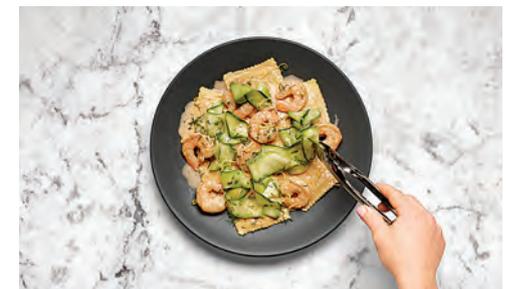
3 COOK SHRIMP Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **shrimp** and cook, stirring, until opaque and cooked through, 3-4 minutes.



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.

COMIN' IN HOT

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

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