



CREAMY LOBSTER RAVIOLI GRATIN with Heirloom Grape Tomatoes and Asparagus



HELLO
LOBSTER RAVIOLI
Tender pasta shells stuffed with a rich lobster filling

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 930

-  Lobster Ravioli
(Contains: Wheat, Milk, Eggs, Shellfish)
-  Heirloom Grape Tomatoes
-  Chives
-  Tuscan Heat Spice
-  Milk
(Contains: Milk)
-  Chili Flakes
-  Parmesan Cheese
(Contains: Milk)
-  Garlic Herb Butter
(Contains: Milk)
-  Asparagus
-  Gouda Cheese
(Contains: Milk)
-  Lemon
-  Flour
(Contains: Wheat)
-  Veggie Stock Concentrate
-  Italian Cheese Blend
(Contains: Milk)
-  Panko Breadcrumbs
(Contains: Wheat)

START STRONG

Salt your pasta cooking water generously—it should taste very well seasoned but not overwhelmingly strong. This will give the ravioli just enough salty flavor to hold its own.

BUST OUT

- Large pot
- Small bowl
- 2 Large pans
- Baking dish
- Strainer
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Asparagus 8 oz | 16 oz
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Gouda Cheese 2 Slices | 4 Slices
- Chives ¼ oz | ¼ oz
- Lemon 1 | 1
- Lobster Ravioli 9 oz | 18 oz
- Tuscan Heat Spice 1 TBSP | 1 TBSP
- Flour 1 TBSP | 2 TBSP
- Milk 6.75 oz | 13.5 oz
- Veggie Stock Concentrate 1 | 1
- Italian Cheese Blend ½ Cup | 1 Cup
- Panko Breadcrumbs ½ Cup | 1 Cup
- Parmesan Cheese ½ Cup | 1 Cup
- Garlic Herb Butter 2 TBSP | 2 TBSP
- Chili Flakes 1 tsp | 1 tsp

WINE CLUB

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1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Trim and discard bottom 2 inches from **asparagus stalks**. Halve **tomatoes**. Cut **Gouda cheese** into small pieces. Finely mince **chives**. Halve **lemon**; cut one half into wedges.



4 LAYER PASTA

Stir **2 TBSP pasta water** into **sauce** in pan. Season with **salt** and **pepper**. (**TIP:** If sauce is very thick, stir in a little more pasta water.) Remove pan from heat. Heat broiler to medium high. Spread ⅓ of the sauce on the bottom of a 9-by-13-inch baking dish. Scatter half the **tomatoes** inside dish. Gently drain **ravioli**, then arrange in dish in an even layer. Pour over remaining sauce over and top with remaining tomatoes.

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2 COOK RAVIOLI

Once water boils, add **ravioli** to pot. Lower heat and reduce to a gentle simmer. Cook until just shy of al dente, 2-4 minutes. Remove from heat (do not drain). Heat a drizzle of **olive oil** in a large pan over medium-high heat. Stir in **1 TBSP plain butter** and half the **Tuscan heat spice**.



5 CRUST PASTA AND COOK ASPARAGUS

Mix **panko** and **Parmesan** in a small bowl, then sprinkle evenly over **ravioli** in dish. Place dish under broiler. Broil until toasted, about 3 minutes. (**TIP:** Keep an eye out for any burning.) Set aside and let rest 5 minutes. Heat a drizzle of **olive oil** in another large pan over medium-high heat. Add **asparagus** and cook, tossing, until tender, about 5 minutes. Add **garlic herb butter** and toss.



3 MAKE SAUCE

Add **flour** to pan and cook, stirring, until it loses its raw smell, about 2 minutes. Slowly pour in **milk** while stirring with your other hand. Stir in **stock concentrate** and bring to a simmer. Let bubble, stirring occasionally, until mixture starts to thicken, 3-5 minutes. Reduce heat to low. Add **Italian** and **Gouda cheeses**, stirring to melt.



6 FINISH AND SERVE

Squeeze **lemon juice** (to taste) over **asparagus**. Season with **salt** and **pepper**. Cut **ravioli** **bake** into squares and add to plates. Sprinkle with **chives**. Add asparagus to the side; pour any **butter** in pan over. Sprinkle with **chili flakes** (to taste) and rest of **Tuscan heat spice**. Serve with **lemon wedges**.

ENJOY!

Pasta night just got an upgrade thanks to the king of all shellfish.

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