



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)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Asparagus 16 oz
- Heirloom Grape Tomatoes 8 oz
- Gouda Cheese 4 Slices
- Chives ¼ oz
- Lemon 1
- Lobster Ravioli 18 oz
- Tuscan Heat Spice 1 TBSP
- Flour 2 TBSP
- Milk 13.5 oz
- Veggie Stock Concentrate 1
- Italian Cheese Blend 1 Cup
- Panko Breadcrumbs 1 Cup
- Parmesan Cheese 1 Cup
- Garlic Herb Butter 2 TBSP
- Chili Flakes 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 **¼ cup 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 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 **2 TBSP plain butter** and **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 **juice** from lemon half over **asparagus**. Season with **salt** and **pepper**. Cut **ravioli** **bake** into squares and add to plates. Sprinkle with **chives**. Add asparagus to the side and drizzle any **butter** in pan over. Sprinkle with **chili flakes** to taste. Serve with **lemon wedges**.

FRESH TALK

If you could meet anyone in the world, who would it be?

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