



LOBSTER RAVIOLI AND SHRIMP

with Heirloom Tomatoes and Tarragon Cream Sauce



HELLO LOBSTER RAVIOLI

Delicate, pillowy pasta stuffed with succulent meat

PREP: 5 MIN

TOTAL: 30 MIN

CALORIES: 620



Heirloom Grape Tomatoes



Tarragon



Shrimp
(Contains: Shellfish)



Garlic



Lobster Ravioli
(Contains: Shellfish, Milk, Wheat, Egg)



Sour Cream
(Contains: Milk)

START STRONG

Tarragon has a distinctive taste that can really influence a dish's flavor. If you've never tried it, we recommend tasting a pinch first, then adding it to your liking.

BUST OUT

- Large pot
- Large pan
- Strainer
- Paper towel
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Heirloom Grape Tomatoes **10 oz** | **20 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**

HELLO WINE



PAIR WITH
Trilus California
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP
Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve **tomatoes** lengthwise. Mince or grate **garlic**. Pick **tarragon** leaves from stems, then chop until you have 1 TBSP.



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



3 BOIL RAVIOLI
Once water is boiling, add **ravioli** to pot. Cook until they are tender and float to the top, about 4 minutes. Carefully scoop out and reserve a few big splashes of **ravioli cooking water**, then drain.



4 COOK SHRIMP
While ravioli cook, rinse **shrimp**, then pat dry with a paper towel. Add to pan with **tomatoes**. Cook until just barely pink, 2-3 minutes. Season with **salt** and **pepper**.



5 MAKE CREAM SAUCE
Add **ravioli** to pan with **shrimp**. Gently stir in **sour cream**, **1 TBSP butter**, and half the **tarragon** (use less to taste, if desired) and combine. Season with **salt** and **pepper**. **TIP:** Add a splash or two of ravioli cooking water if sauce seems too thick.



6 PLATE AND SERVE
Divide **ravioli mixture** between bowls. Garnish with remaining **tarragon** (to taste) and serve.

CHEERS!

As far as we're concerned, lobster anything is cause for a celebration.



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