



SHRIMP WITH LOBSTER RAVIOLI

in a Creamy Tomato Sauce with Zucchini Ribbons



HELLO

LOBSTER RAVIOLI

Delicate pasta pillows stuffed with succulent meat

PREP: 10 MIN

TOTAL: 30 MIN

CALORIES: 620

- 

Garlic
- 

Tuscan Heat Spice
- 

Tomato Paste
- 

Lobster Ravioli
(Contains: Eggs, Shellfish, Milk, Wheat)
- 

Shrimp
(Contains: Shellfish)
- 

Zucchini
- 

Sour Cream
(Contains: Milk)
- 

Parmesan Cheese
(Contains: Milk)

START STRONG

Don't be afraid to generously salt your cooking water, since it works wonders to season your ravioli as they absorb the liquid. (Hint: this is a perfect task for the little ones!)

BUST OUT

- Large pot
- Paper towels
- Peeler
- Olive oil (1 TBSP)
- Vegetable oil (1 tsp)
- Butter (1 TBSP)
(Contains: Milk)
- Large bowl
- Large pan
- Slotted spoon

INGREDIENTS

Ingredient 4-person

- Garlic 4 Cloves
- Shrimp* 20 oz
- Tuscan Heat Spice  1 TBSP
- Zucchini 2
- Tomato Paste 6 TBSP
- Sour Cream 4 TBSP
- Lobster Ravioli 18 oz
- Parmesan Cheese ½ Cup

* 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 boil. **Wash and dry all produce.** Mince or grate **garlic**. Rinse **shrimp** under cool running water, then pat dry with paper towels. Season with **salt, pepper**, and half the **Tuscan Heat Spice** (we'll use the rest in step 3).



2 SHAVE ZUCCHINI

Trim ends from **zucchini**. Using a peeler and working over a large bowl, shave zucchini lengthwise into thin ribbons, rotating until you get to the core; discard core. Toss zucchini in bowl with **1 TBSP olive oil**. Season with plenty of **salt and pepper**. Set aside.



3 START SAUCE

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Add **tomato paste** and stir continually for 30 seconds. Add **¾ cup water** and remaining **Tuscan Heat Spice**. Stir until well combined. Bring to a gentle simmer and season with **salt and pepper**.



4 COOK SHRIMP

Once **sauce** is simmering, add **shrimp** to pan. Cook until pink and tender, 3-4 minutes. Turn off heat; stir in **sour cream** and **1 TBSP butter**. Season with **salt and pepper**.



5 BOIL RAVIOLI

Once water boils, add **ravioli** to pot. Reduce heat to a simmer. Cook until ravioli are tender and float to the top, about 4 minutes. Reserve **½ cup cooking water**, then remove ravioli from pot with a slotted spoon. Gently stir ravioli into pan with **shrimp**. Season with **salt and pepper**. **TIP:** Add a splash or two of pasta water if sauce seems very thick.



6 FINISH AND SERVE

Divide **ravioli mixture** between bowls. Top with **zucchini ribbons**. Sprinkle with **Parmesan**.

FRESH TALK

If you could only eat one type of pasta for the rest of your life, what would it be?

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