



# LOBSTER RAVIOLI AND SHRIMP IN A LEMON CREAM SAUCE with Zucchini Ribbons



HELLO

LOBSTER RAVIOLI

Lobster meat and creamy ricotta mingle in pasta pillows for a rich and delicious eating experience.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 750



Scallions



Zucchini



Cream Cheese  
(Contains: Milk)



Chili Flakes



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



Lemon



Shrimp  
(Contains: Shellfish)



Sour Cream  
(Contains: Milk)



Parmesan Cheese  
(Contains: Milk)



## START STRONG

You can use a mandolin to make zucchini ribbons if you have one, but a vegetable peeler works just as well. Place zucchini on your cutting board and carefully peel off a few ribbons, then keep rotating and peeling until it's all used up.



## BUST OUT

- Large pot
- Zester
- Peeler
- Paper towels
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Large pan
- Strainer

## INGREDIENTS

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

- Scallions **2 | 4**
- Lemon **1 | 2**
- Zucchini **1 | 2**
- Shrimp **10 oz | 20 oz**
- Cream Cheese **2 TBSP | 4 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**
- Lobster Ravioli **9 oz | 18 oz**
- Parmesan Cheese **¼ Cup | ½ Cup**
- Chili Flakes  **1 tsp | 1 tsp**

## WINE CLUB

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## 1 PREP

Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Zest 1 TBSP zest from **lemon**; quarter lemon. Trim ends from **zucchini**. Using a peeler, shave zucchini lengthwise into ribbons, rotating until you get to the seedy core; discard core.



## 4 COOK RAVIOLI

Add **ravioli** to pot of boiling water and reduce heat to low. Cook until ravioli are tender and float to the top, 2-5 minutes. Scoop out and reserve **1 cup cooking water**, then gently drain ravioli.

## 2 COOK SHRIMP

Rinse and pat **shrimp** dry with paper towels. Season with **salt** and **pepper**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add shrimp and cook, stirring, until pink and firm, 3-5 minutes. Turn off heat; remove from pan and set aside. Wipe out pan with a paper towel.



## 5 FINISH RAVIOLI

Add **zucchini ribbons**, **shrimp**, **¼ cup cooking water**, **1 TBSP butter**, and juice from **2 lemon wedges** to pan with **sauce**. Cook on low heat, stirring, until zucchini is tender, 2-3 minutes. Add **ravioli** and another 1 TBSP butter. Stir until thoroughly combined and butter has melted, 1-2 minutes. (**TIP:** If pan seems dry, gradually add more cooking water until a creamy sauce forms.) Season with **salt** and **pepper**.



## 3 MAKE SAUCE

Heat **1 TBSP butter** and a large drizzle of **olive oil** in same pan over medium heat. Add **scallion whites** and cook, stirring, until softened, 1-2 minutes. Add **cream cheese** and **sour cream**; reduce heat to low. Cook, stirring, until smooth, 1 minute. Turn off heat.



## 6 SERVE

Divide **ravioli** between plates. Sprinkle with **Parmesan**, **lemon zest**, **scallion greens**, and a pinch of **chili flakes**. Serve with remaining **lemon wedges** for squeezing over.



## SOUR POWER

This citrus-spiked sauce helps balance the richness from the lobster and shrimp.

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