



LOBSTER RAVIOLI & SHRIMP in a Tomato Cream Sauce



HELLO

LOBSTER RAVIOLI

Tender pasta pillows are stuffed with lobster meat and creamy ricotta.

PREP: 5 MIN

TOTAL: 25 MIN

CALORIES: 820



Scallions



Shrimp
(Contains: Shellfish)



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



Tomato Paste



Sour Cream
(Contains: Milk)



Lemon



Panko Breadcrumbs
(Contains: Wheat)



Italian Seasoning



Cream Cheese
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

For an elegant presentation, try thinly slicing scallion greens on a diagonal. Those long, slender ovals will give your finished dish some restaurant-style flair.

BUST OUT

- Large pot
- Whisk
- Zester
- Slotted spoon
- Small bowl
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Scallions **2 | 4**
- Lemon **1 | 2**
- Shrimp* **10 oz | 20 oz**
- Panko Breadcrumbs **½ Cup | ½ Cup**
- Lobster Ravioli **9 oz | 18 oz**
- Italian Seasoning **1 tsp | 2 tsp**
- Tomato Paste **1.5 oz | 3 oz**
- Cream Cheese **2 TBSP | 4 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**
- Parmesan Cheese **¼ Cup | 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.** Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon** (quarter both lemons for 4 servings). Rinse **shrimp** under cold water; pat dry with paper towels.



2 TOAST & MIX PANKO Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **panko** and cook, stirring, until golden brown, 3-5 minutes. Turn off heat; transfer to a small bowl and stir in as much **lemon zest** as you like. Season with **salt** and **pepper**. Wipe out pan.



3 COOK RAVIOLI Once water is boiling, add **ravioli** to pot and reduce heat to low. Cook, stirring occasionally, until al dente and floating to the top, 3-5 minutes. Reserve **½ cup pasta cooking water** (1 cup for 4 servings), then turn off heat. Leave ravioli in pot with remaining water.



4 COOK SHRIMP Meanwhile, season **shrimp** all over with **salt, pepper**, and half the **Italian Seasoning** (you'll use the rest later). Heat a drizzle of **olive oil** in pan used for panko over medium-high heat. Add shrimp and cook, stirring, until firm and cooked through, 3-4 minutes. Reduce heat to low.



5 MAKE SAUCE Add **1 TBSP butter** (2 TBSP for 4 servings) and **scallion whites** to pan with **shrimp**. Cook until scallion whites are softened, 30-60 seconds. Stir in **tomato paste** until fully incorporated. Add **reserved pasta cooking water** and stir to combine. Whisk in **cream cheese, sour cream, 2 TBSP butter**, and a squeeze of **lemon juice** to taste until combined and creamy, 1-2 minutes. Season with **salt, pepper**, and remaining **Italian Seasoning**.



6 FINISH & SERVE Using a slotted spoon, transfer **ravioli** into pan with **sauce**; stir to coat. Divide ravioli, **shrimp**, and any remaining sauce between bowls. Sprinkle with **panko mixture, Parmesan, scallion greens**, and any remaining **lemon zest**. Serve with any remaining **lemon wedges** on the side.

CRUNCH TIME

Lemony panko would also taste great sprinkled on roasted veggies or fish.

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