



# LOBSTER RAVIOLI WITH MAITAKE MUSHROOMS

in a Bacon Crumble Cream Sauce



HELLO  
 MAITAKE MUSHROOMS  
 Known as “the dancing mushroom” for their dynamic shape, they have a deeply savory flavor.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 600

-  Bacon
-  Maitake Mushrooms
-  Lemon
-  Sour Cream  
(Contains: Milk)
-  Shallot
-  Chives
-  Lobster Ravioli  
(Contains: Wheat, Milk, Eggs, Shellfish)
-  Arugula

## START STRONG

Although you can cut the mushrooms to easily separate their layers, we like to tear them to give the dish a more rustic feel.

## BUST OUT

- Large pan
- Paper towel
- Large pot
- Zester
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Medium bowl

## INGREDIENTS

Ingredient 2-person | 4-person

- |                     |                 |
|---------------------|-----------------|
| • Bacon             | 2 oz   4 oz     |
| • Shallot           | 1   2           |
| • Maitake Mushrooms | 4 oz   8 oz     |
| • Chives            | ¼ oz   ½ oz     |
| • Lemon             | 1   1           |
| • Lobster Ravioli   | 9 oz   18 oz    |
| • Sour Cream        | 4 TBSP   8 TBSP |
| • Arugula           | 2 oz   4 oz     |

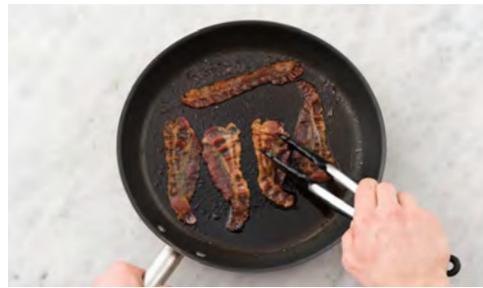
## HELLO WINE



**PAIR WITH**  
Rogue Wave Mendocino County  
Pinot Noir, 2015

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### 1 COOK BACON

Add ⅓ of the **bacon** to a large pan over medium heat (about 2 oz or 2 slices; use the rest as you like). Cook until crisp, 4-5 minutes per side. Set aside on a paper-towel-lined plate. Pour off and discard grease in pan. Once cool enough to handle, crumble bacon into small pieces.



### 4 COOK RAVIOLI AND SHALLOT

Once water is boiling, add **ravioli** to pot. Cook until tender, 4-5 minutes. Scoop out and reserve ½ cup **ravioli cooking water**, then drain. Meanwhile, add **shallot** and a drizzle of **olive oil** to pan used for mushrooms over medium-high heat. Cook, tossing, until soft and lightly browned, about 3 minutes.



### 2 PREP

#### Wash and dry all produce.

While bacon cooks, bring a large pot of **salted water** to a boil. Halve, peel, and thinly slice **shallot**. Cut or gently tear **mushrooms** into bite-sized pieces. Finely chop **chives**. Zest **lemon** until you have 1 tsp zest, then cut into halves.



### 5 TOSS RAVIOLI

Add **ravioli**, **ravioli cooking water**, and **2 TBSP butter** to same pan over medium-high heat. Bring to a simmer and let bubble until a sauce has formed, 3-4 minutes. Remove pan from heat and let cool slightly. Stir in **sour cream**, **bacon**, **mushrooms**, half the **chives**, and **lemon zest**. Season with **salt** and **pepper**.



### 3 BROWN MUSHROOMS

Wipe out pan used for bacon, then heat a drizzle of **olive oil** in it over medium-high heat. Add **mushrooms** and cook, tossing, until slightly crispy, 7-8 minutes. Remove from pan and set aside.



### 6 DRESS ARUGULA AND SERVE

In a medium bowl, toss **arugula**, a squeeze of **lemon**, and a drizzle of **olive oil**. Season with **salt** and **pepper**. Divide **ravioli mixture** between plates. Sprinkle with remaining **chives**. Top with a small amount of arugula, then serve with remaining arugula to the side.

## INCREDIBLE!

Bacon, lobster, and mushroom are an avalanche of decadent flavors.

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