



# LOBSTER RAVIOLI AND SHRIMP with Tomatoes and Tarragon Cream Sauce



HELLO  
LOBSTER RAVIOLI  
Delicate, pillowy pasta stuffed  
with succulent meat

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 570

-  Grape Tomatoes
-  Tarragon
-  Shrimp  
(Contains: Shellfish)
-  Garlic
-  Lobster Ravioli  
(Contains: Eggs, Milk, Shellfish, Wheat)
-  Sour Cream  
(Contains: Milk)

## START STRONG

We instruct you to bring your water to a “gentle boil” in step 1 because we take our ravioli cookery seriously. A gentle boil, i.e. small bubbles every few seconds, ensures that your delicate pasta cooks evenly and without breaking.

## BUST OUT

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

## INGREDIENTS

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

- Grape Tomatoes **10 oz** | **10 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**

\* 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 gentle boil. **Wash and dry all produce.** Halve **tomatoes** lengthwise. Mince or grate **garlic**. Pick **tarragon leaves** from stems; chop leaves 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 gently, add **ravioli** to pot. Cook until tender, 2-3 minutes. Carefully scoop out and reserve a few big splashes of **ravioli cooking water**, then drain.



**4 COOK SHRIMP** While ravioli cook, rinse **shrimp** under cool running water, then pat dry with paper towels. Add to pan with **tomatoes**. Cook until pink and just cooked through, 2-3 minutes. Season with **salt** and **pepper**.



**5 MAKE CREAM SAUCE** Add **ravioli** to pan. Gently stir in **sour cream**, **1 TBSP butter**, and half the **chopped tarragon** (use less to taste) until combined. 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** between bowls. Garnish with remaining **chopped tarragon** (to taste) and serve.

## CHEERS!

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

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