



# TRUFFLED LOBSTER RAVIOLI

with Asparagus and Heirloom Grape Tomatoes



## HELLO TRUFFLE ZEST

Made from prized black truffles, this seasoning has rich, luxuriant flavor that you can sprinkle on.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 500



Heirloom Grape Tomatoes



Asparagus



Chives



Truffle Zest



Lemon



Garlic



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



Parmesan Cheese  
(Contains: Milk)

## START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

## BUST OUT

- Large pot
- Zester
- Large pan
- Strainer
- Vegetable oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Heirloom Grape Tomatoes **4 oz | 8 oz**
- Lemon **1 | 2**
- Asparagus **6 oz | 12 oz**
- Garlic **2 Cloves | 4 Cloves**
- Chives **¼ oz | ½ oz**
- Lobster Ravioli **9 oz | 18 oz**
- Truffle Zest **0.07 oz | 0.14 oz**
- Parmesan Cheese **¼ Cup | ½ Cup**

## WINE CLUB

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**1 PREP** Wash and dry all produce. Bring a large pot of **salted water** to a boil. Halve **tomatoes** lengthwise. Zest 1 tsp zest from **lemon**, then cut into quarters. Trim and discard woody bottom ends from **asparagus**; cut stalks into bite-size pieces (1-2 inches long). Mince or grate **garlic**. Mince **chives**.



**4 COOK RAVIOLI** Once water boils, add **ravioli** to pot. Cook until tender and floating to the top, about 4 minutes. Scoop out **¼ cup ravioli cooking water**, then drain.



**2 COOK ASPARAGUS** Heat a drizzle of **oil** in a large pan over medium-high heat. Add **asparagus** and cook, tossing often, until bright green and tender, 3-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



**5 STIR** Add **ravioli** and **asparagus** to pan with **tomatoes** over medium heat. Carefully stir in **1 TBSP butter**, half the **truffle zest**, and a squeeze of **lemon**. Season with **salt** and **pepper**. **TIP:** Ravioli should be coated in a thin sauce. If dry, add a splash or two of ravioli cooking water.



**3 COOK TOMATOES** Melt **1 TBSP butter** in the same pan over medium heat. Add **garlic** and cook until fragrant, 1-2 minutes. Toss in **tomatoes** and cook until slightly softened, 1-2 minutes. Season with **salt** and **pepper**.



**6 PLATE AND SERVE** Divide **ravioli** between bowls. Garnish with **Parmesan**, **chives**, **lemon zest**, and remaining **truffle zest** (to taste—we recommend starting with a pinch or two). Serve with remaining **lemon** on the side for squeezing over.

## MASTERFUL!

With lobster ravioli and truffle zest, you've got a flavor powerhouse.

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