LOBSTER RAVIOLI AND SHRIMP
with Tomatoes and Tarragon Cream Sauce

HELLO 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**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>2-person</th>
<th>4-person</th>
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</thead>
<tbody>
<tr>
<td>Grape Tomatoes</td>
<td>10 oz</td>
<td>10 oz</td>
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<tr>
<td>Garlic</td>
<td>2 Cloves</td>
<td>4 Cloves</td>
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<tr>
<td>Tarragon</td>
<td>¼ oz</td>
<td>¼ oz</td>
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<tr>
<td>Lobster Ravioli</td>
<td>9 oz</td>
<td>18 oz</td>
</tr>
<tr>
<td>Shrimp*</td>
<td>10 oz</td>
<td>20 oz</td>
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<tr>
<td>Sour Cream</td>
<td>4 TBSP</td>
<td>8 TBSP</td>
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* Shrimp is fully cooked when internal temperature reaches 145 degrees.

**WINE CLUB**

Pair this meal with a HelloFresh Wine matching this icon.

**HelloFresh**

**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.

**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.

**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.

**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.

**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.

**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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