



Lobster and Shrimp Ravioli al Limone

with Arugula Side Salad

Fresh Pasta

Optional Spice

Quick

25 Minutes



Lobster and Shrimp Ravioli



Arugula and Spinach Mix



Shallot



Lemon



Chives



Garlic, cloves



Red Chili Pepper



Cream



Cream Cheese



Crispy Shallots



Parmesan Cheese, shredded



Cream Sauce Spice Blend



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HELLO CRISPY SHALLOTS

This crunchy topping adds savoury flavour and extra oomph to just about anything!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Colander, measuring spoons, zester, large bowl, small bowl, measuring cups, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Lobster and Shrimp Ravioli	350 g	700 g
Arugula and Spinach Mix	56 g	113 g
Shallot	50 g	100 g
Lemon	1	2
Chives	7 g	14 g
Garlic, cloves	2	4
Red Chili Pepper 🌶️	1	2
Cream	113 ml	237 ml
Cream Cheese	43 g	86 g
Crispy Shallots	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	½ tbsp	1 tbsp
Unsalted Butter*	1 ½ tbsp	3 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 72°C/162°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

- Add **10 cups water** and **1 tbsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Thinly slice **chives**.
- Finely chop **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilies!)



Make sauce

- Reheat the same pan (from step 2) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until starting to soften, 1-2 min.
- Add **remaining garlic, half the Cream Sauce Spice Blend** (use all for 4 ppl) and **¼ tsp chilies**. (NOTE: Reference heat guide.) Cook, stirring often, until **shallots** are coated and **mixture** is fragrant, 30 sec.
- Add **½ cup water** (dbl for 4 ppl), **cream** and **cream cheese**. Bring to a simmer. Cook, stirring often, until **cream cheese** melts and **sauce** thickens slightly, 2-3 min.



Make crispy shallot topping

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp butter** (dbl for 4 ppl), then **crispy shallots** and **half the garlic**. Cook, stirring often, until fragrant and toasted, 2-3 min.
- Transfer to a small bowl.
- Add **lemon zest** and **half the chives**. Season with **salt** and **pepper**, then stir to combine.



Cook ravioli

- While **sauce** simmers, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 3-4 min. **
- Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain **ravioli**.



Prep salad

- Meanwhile, add **lemon juice, remaining chives, ¼ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **arugula and spinach mix** and **half the Parmesan**. Do not toss. Place in the fridge until ready to serve.



Finish and serve

- Add **ravioli** and **remaining Parmesan** to the pan with **sauce**. Season with **salt**, to taste.
- Remove from heat, then toss to combine. (TIP: For a lighter sauce consistency, add reserved pasta water, 1-2 tbsp at a time, if desired.)
- Toss **salad** to combine.
- Divide **ravioli** and **any remaining sauce** in the pan between bowls.
- Sprinkle with **crispy shallot topping** and **any remaining chilies**, if desired.
- Squeeze a **lemon wedge** over top, if desired.
- Serve **salad** alongside.

Dinner Solved!