

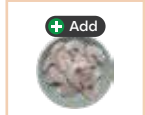


Seafood Ravioli al Limone

with Crispy Shallots

Spicy

25 Minutes



Shrimp
285 g | 570 g


Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)




Seafood Ravioli
350 g | 700 g


Shallot
1 | 2


Lemon
1 | 1


Chives
7 g | 7 g


Garlic, cloves
2 | 4


Red Chili Pepper
1 | 2


Cream
113 ml | 237 ml


Cream Cheese
1 | 2


Parmesan
Cheese, shredded
¼ cup | ½ cup


Cream Sauce
Spice Blend
½ tbsp | 1 tbsp


Baby Spinach
28 g | 56 g


Crispy Shallots
28 g | 56 g

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.

Pantry items | Unsalted butter, salt, pepper

Cooking utensils | Measuring spoons, strainer, zester, small bowl, measuring cups, large pot, large non-stick pan

1



Boil water and prep

- Before starting, wash and dry all produce.
- **Heat Guide for Step 4:**
 - Mild: ½ tsp (¼ tsp)
 - Medium: ¼ tsp (½ tsp)
 - Spicy: ½ tsp (1 tsp)
 - Extra-spicy: 1 tsp (2 tsp)

- 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.
- 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!)

4



Make sauce

+ Add | Shrimp

- Add **remaining garlic**, **half the Cream Sauce Spice Blend** (use all for 4 ppl) and ¼ tsp (½ tsp) **chilies**. (**NOTE:** Reference heat guide.)
- Cook, stirring often, until fragrant, 30 sec.
- Add ½ cup (1 cup) **water**, **cream** and **cream cheese**. Bring to a simmer.
- Cook, stirring often, until **sauce** is smooth and thickens slightly, 2-3 min.

2



Toast crispy shallots and garlic

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **butter**, then **crispy shallots** and **half the garlic**.
- Cook, stirring often, until fragrant and toasted, 2-3 min.
- Transfer to a small bowl. Stir in **lemon zest** and **half the chives**.

3



Cook shallots

+ Add | Shrimp

- Reheat the same pan over medium.
- When the pan is hot, add **1 tbsp** (2 **tbsp**) **butter**, then **chopped shallots**. Cook, stirring often, until softened, 1-2 min.

5



Cook ravioli

- While **sauce** simmers, add **ravioli** to the boiling water. Cook, stirring occasionally, until tender, 3-4 min.**
- Reserve ¼ **cup** (½ **cup**) **pasta water**, then drain **ravioli**.

6



Finish and serve

- Stir **spinach**, **lemon juice** and **half the Parmesan** into **sauce**.
- Reduce heat to low, then add **ravioli**. Toss gently to combine. (**TIP:** For a lighter sauce consistency, add reserved pasta water, 1-2 **tbsp** at a time, if desired.)
- Divide **ravioli** and **any remaining sauce** in the pan between plates.
- Sprinkle **crispy shallot topping**, **remaining Parmesan** and **any remaining chilies** over top, if desired.
- Squeeze a **lemon wedge** over top, if desired.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Season shrimp and cook shallots

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**, then continue to cook the **shallots** as the recipe instructs.

4 | Make sauce and cook shrimp

+ Add | Shrimp

After the **sauce** has come up to a simmer, add **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink and **sauce** is smooth and thickens slightly, 2-3 min.** Proceed with remaining instructions as written.

** Cook seafood ravioli and shrimp to minimum internal temperatures of 72°C/162°F and 74°C/165°F respectively.



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