



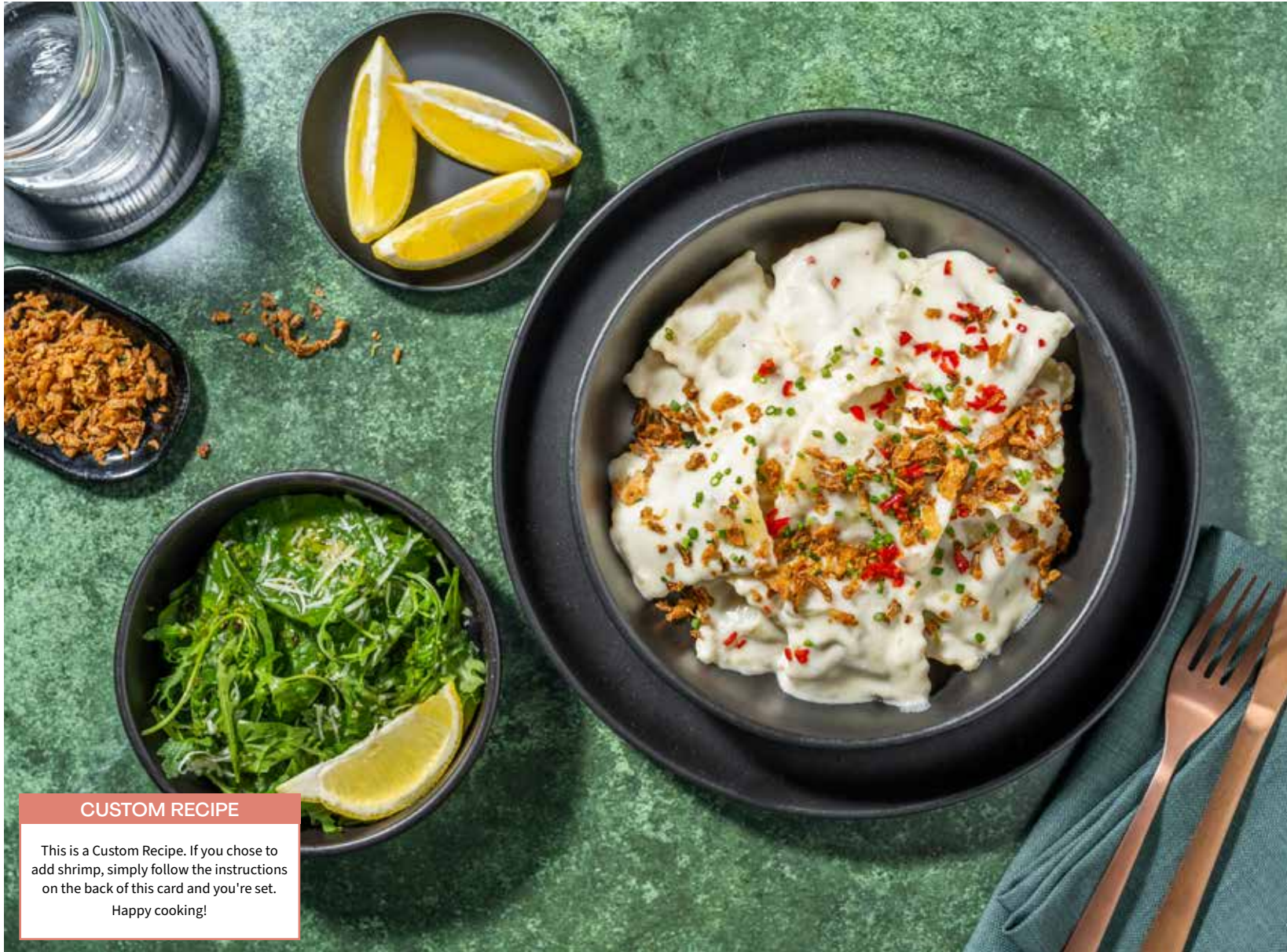
Seafood Ravioli al Limone

with Creamy Sauce and Arugula Salad

Discovery Quick 25 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Seafood Ravioli
-  Shrimp
-  Shallot
-  Lemon
-  Chives
-  Garlic, cloves
-  Chili Pepper
-  Cream
-  Cream Cheese
-  Crispy Shallots
-  Parmesan Cheese, shredded
-  Cream Sauce Spice Blend
-  Arugula and Spinach Mix

HELLO SEAFOOD RAVIOLI

These pillowy pasta bites are filled with a lobster-shrimp filling and cook in no time!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Heat Guide for Step 4:

- Mild: **¼ tsp** (¼ tsp)
- Medium: **½ tsp** (½ tsp)
- Spicy: **½ tsp** (1 tsp)
- Extra-spicy: **1 tsp** (2 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
Seafood Ravioli *	350 g	700 g
Shrimp	285 g	570 g
Shallot	1	2
Lemon	1	2
Chives	7 g	7 g
Garlic, cloves	2	4
Chili Pepper 🌶️	1	2
Cream	113 ml	237 ml
Cream Cheese	1	2
Crispy Shallots	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	½ tbsp	1 tbsp
Arugula and Spinach Mix	56 g	113 g
Unsalted Butter*	1 ½ tbsp	3 tbsp
Sugar*	¼ tsp	½ tsp
Salt and Pepper*		

* Pantry items

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

† Packaging guarantees maximum freshness but can lead to a stronger scent. This will dissipate 3 minutes after opening.

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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1 Boil water and 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!)



4 Make sauce

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

- Heat a large non-stick pan over medium heat.
- When 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**.



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**.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a medium non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate.



3 Make salad

- Meanwhile, add **lemon juice**, **remaining chives**, **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** 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.



6 Finish and serve

- Add **ravioli** and **remaining Parmesan** to the pan with **sauce**. Reduce heat to low, 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 plates.
- Sprinkle **crispy shallot topping** and **any remaining chilies** over top, if desired.
- Squeeze a **lemon wedge** over top, if desired.
- Serve **salad** alongside.

Top plated **ravioli** with **shrimp**.

Dinner Solved!