



Creamy Tarragon Lobster and Shrimp Ravioli

with Lemony Panko Topping

Discovery Special

35 Minutes



Lobster Ravioli



Panko Breadcrumbs



Zucchini



Baby Spinach



Lemon



Shallot



Chives



Tarragon



Parmesan Cheese, shredded



Cream Cheese



Cream



White Cooking Wine



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HELLO TARRAGON

This herb used in French cuisine has a subtle licorice flavour!

Start here

- Before starting, wash and dry all produce.
- Add 10 cups hot water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.

Bust out

Colander, zester, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Lobster Ravioli	350 g	700 g
Panko Breadcrumbs	¼ cup	½ cup
Zucchini	200 g	400 g
Baby Spinach	56 g	113 g
Lemon	1	1
Shallot	50 g	100 g
Chives	7 g	14 g
Tarragon	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Cheese	43 g	86 g
Cream	113 ml	237 ml
White Cooking Wine	4 tbsp	8 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.

Contact

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Prep

- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Peel, then finely chop **shallot**.
- Finely chop **chives**.
- Roughly chop **tarragon leaves**.
- Roughly chop **spinach**.
- Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut **any remaining lemon** into wedges.



Cook ravioli

- Meanwhile, add **ravioli** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.**
- Reserve **½ cup pasta water** (dbl for 4 ppl). Drain and return **ravioli** to the same pot, off heat.



Make panko topping

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 30 sec.
- Add **panko**. Cook, stirring often, until golden-brown, 4-5 min. (**TIP**: Keep an eye on panko so it doesn't burn!)
- Remove from heat. Season with **salt** and **pepper**, then stir in **lemon zest**.
- Transfer **panko** to a small bowl. Carefully wipe the pan clean.



Finish sauce and ravioli

- Add **tarragon**, **reserved pasta water**, **spinach**, **half the Parmesan** and **1 tbsp lemon juice** (dbl for 4 ppl) to the pan with **sauce**. (**TIP**: Add ⅛ tsp sugar, if desired.) Cook, stirring occasionally, until **spinach** wilts, 1 min.
- Season with **salt** and **pepper**, to taste.
- Transfer **sauce** to the pot with **ravioli**, then stir gently to combine.



Start sauce

- Reheat the same pan over medium-high.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **shallots** and **cooking wine**. Cook, stirring occasionally, until **shallots** begin to soften, 1-2 min.
- Add **cream** and **cream cheese**. Cook, stirring often, until **cream cheese** melts, 1-2 min.
- Add **zucchini**. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Remove from heat.



Finish and serve

- Divide **ravioli** between bowls.
- Sprinkle **panko topping**, **chives** and **remaining Parmesan** over top.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!