



Lobster and Shrimp Ravioli in Rose Sauce

with Mushrooms, Pine Nuts and Garlic Bread

Discovery

30 Minutes



Lobster and Shrimp Ravioli



Cream



Tomato Sauce Base



Mushrooms



Cream Sauce Spice Blend



Garlic, cloves



Tarragon



Pine Nuts



Spring Mix



Baby Tomatoes



White Wine Vinegar



Ciabatta Roll

HELLO RAVIOLI

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

Start here

- Before starting, preheat the broiler to high.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, 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
Cream	113 ml	237 ml
Tomato Sauce Base	2 tbsp	4 tbsp
Mushrooms	113 g	227 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Garlic, cloves	2	4
Tarragon	7 g	7 g
Pine Nuts	28 g	28 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Ciabatta Roll	1	2
Sugar*	¼ tsp	½ tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

- Add **10 cups hot water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **mushrooms**.
- Strip **tarragon leaves** from stems, then finely chop **1 tbsp** (4 tsp for 4 ppl).
- Peel, then mince or grate **garlic**.
- Halve **tomatoes**.
- Combine **1 tbsp softened butter** (dbl for 4 ppl) and **half the garlic** in a small bowl. Season with **salt and pepper**.



Cook sauce

- When **pine nuts** are done, heat the same pan over medium-high.
- Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms**, then season with **salt and pepper**. Cook, stirring occasionally, until golden, 2-3 min.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Sprinkle **Cream Sauce Spice Blend** over pan, then add **¾ cup reserved pasta water** (dbl for 4 ppl), **cream** and **tomato sauce base**. Bring to a simmer.
- Simmer, stirring occasionally, until **sauce** reduces slightly, 1-2 min.



Toast pine nuts and make vinaigrette

- Heat a large non-stick pan over medium heat.
- When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer to a plate.
- Meanwhile, add **vinegar**, **¼ tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt and pepper**, to taste, then whisk to combine.



Finish ravioli and prep ciabatta

- Add **ravioli** to the pan with **sauce**. Cook, gently stirring occasionally, until **sauce** thickens slightly and coats **ravioli**, 1-2 min. (**TIP:** Add remaining reserved pasta water for a looser consistency.)
- Remove the pan from heat.
- Sprinkle in **2 tsp tarragon** (dbl for 4 ppl). Season with **salt and pepper**, to taste, then gently stir to combine.
- While **sauce** simmers, halve **ciabatta**.
- Arrange on an unlined baking sheet, cut-side up. Spread **garlic butter** over cut sides.



Cook ravioli

- Add **ravioli** to the **boiling water**, then reduce heat to medium-high. Cook, stirring occasionally, until tender, 3-4 min.**
- Reserve **1 cup pasta water** (dbl for 4 ppl), then drain **ravioli**.



Finish and serve

- Broil **ciabatta** in the **top** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)
- Meanwhile, add **spring mix** and **tomatoes** to the bowl with **vinaigrette**, then toss to combine.
- Halve **ciabatta** diagonally.
- Divide **ravioli** between bowls. Sprinkle **pine nuts** and **any remaining tarragon** over top, if desired.
- Serve **salad** and **garlic bread** alongside.

Dinner Solved!