



# Lobster Ravioli in Rosé Sauce

with Spinach and Roasted Red Peppers

Discovery Special 30 Minutes



Lobster and Shrimp Ravioli



Tomato Sauce Base



Yellow Onion



Baby Spinach



Roasted Red Peppers



Cream



Chives



Fennel



White Cooking Wine



Garlic, cloves



Scan the QR code to tell us about your delivery experience.

## HELLO ROASTED RED PEPPERS

*Mildly smoky and slightly sweet, these peppers are a levelled-up version of a raw pepper!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Measuring spoons, strainer, measuring cups, large pot, large non-stick pan

### Ingredients

	2 Person	4 Person
Lobster and Shrimp Ravioli	350 g	700 g
Tomato Sauce Base	2 tbsp	4 tbsp
Yellow Onion	56 g	113 g
Baby Spinach	56 g	113 g
Roasted Red Peppers	170 ml	340 ml
Cream	113 ml	237 ml
Chives	7 g	14 g
Fennel	1	2
White Cooking Wine	4 tbsp	8 tbsp
Garlic, cloves	2	4
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.*

### Contact

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



### 1 Prep

- Halve **fennel**. Remove and discard the core and outer layer, then cut **fennel** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Thinly slice **chives**.
- Roughly chop **spinach**.
- Peel, then mince or grate **garlic**.
- Drain **roasted red peppers**.



### 4 Make sauce

- Meanwhile, add **cooking wine** to the pan with **veggies**. Cook, stirring often, until **wine** evaporates, 1-2 min.
- Add **roasted red peppers** and **tomato sauce base**. Cook, stirring occasionally, until **tomato sauce base** coats **veggies**, 2-3 min.
- Add **cream** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Remove from heat.
- Add **spinach**. Stir until wilted, 1-2 min.
- Season with **salt** and **pepper**, to taste.



### 2 Cook veggies

- 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.
- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **fennel**. Cook, stirring often, until tender, 3-4 min.
- Add **garlic**. Cook, stirring often, until fragrant, 30 sec.
- Season with **salt** and **pepper**.



### 5 Finish and serve

- Add **sauce** to the pot with **ravioli**. Stir gently to combine.
- Season with **salt** and **pepper**, to taste.
- Divide **ravioli** between bowls.
- Sprinkle **chives** over top.

## Dinner Solved!



### 3 Cook ravioli

- Add **ravioli** to the **boiling water**.
- Reduce heat to medium-high. Cook, stirring occasionally, until tender, 3-4 min.\*\*
- Drain and return **ravioli** to the same pot, off heat.