

DINNERLY



Ooh La La! Luxe Creamy Lobster Ravioli with Shrimp & Chives

Les poissons, les poissons, how I love les poissons! We've got you covered!

 30min  2 Servings

WHAT WE SEND

- 1 shallot
- ¼ oz fresh chives
- 10 oz pkg shrimp ²
- 6 oz tomato paste
- ¼ oz hondashi ³
- 3 oz mascarpone ¹
- 9 oz lobster ravioli ^{4,1,2,5}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- unsalted butter ¹
- sugar
- red wine vinegar (or white wine vinegar)

TOOLS

- medium pot
- large skillet with lid

ALLERGENS

Milk (1), Shellfish (2), Fish (3), Egg (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 39g, Carbs 55g, Protein 37g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

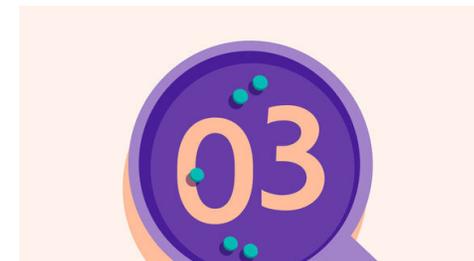
Finely chop **shallot** and **1 large garlic clove**. Thinly slice **chives**.

Rinse **shrimp**, then pat very dry.



2. Cook aromatics

In a large skillet, melt **2 tablespoons butter** over medium heat. Add **shallots** and **garlic**; cook, stirring frequently, until softened and translucent, 2–3 minutes. Add **1 tablespoon tomato paste** and cook, stirring frequently, until tomato paste is deep red, 1 minute.



3. Poach shrimp

To skillet with aromatics, add ½ **tablespoon hondashi**, **1 cup water**, and ½ **teaspoon sugar**; bring to a boil over high heat. Remove from heat and stir in **shrimp**. Cover and let stand until firm and opaque, 5–7 minutes, stirring halfway through. Transfer shrimp to a bowl with a slotted spoon.



4. Finish sauce

Return skillet with **shrimp broth** to medium-high heat and cook until slightly thickened and reduced in volume by ⅔, 3–5 minutes.

Remove from heat and stir in **mascarpone** and **1 teaspoon vinegar** until sauce is opaque and creamy. Season to taste with **salt** and **pepper**.



5. Cook pasta

Add **ravioli** to boiling water (if stuck together, gently pull apart only if possible without tearing). Reduce heat and gently simmer, stirring occasionally, until al dente, 3–4 minutes. Reserve ¼ **cup cooking water**; drain pasta.



6. Serve

Add **ravioli**, **shrimp**, and **chives** to skillet with **sauce** and mix until pasta is evenly coated, adding splashes of reserved cooking water as necessary if sauce is too thick. Divide **ravioli** between bowls and serve. Enjoy!