



Lobster Ravioli & Seared Shrimp

with Lemon-Tarragon Cream Sauce

 20-30min  2 Servings

Take a seat at our Premium table! Why choose one sumptuous seafood entrée when you can have two? Delicate lobster ravioli and seared sweet shrimp come together in a creamy lemon-tarragon sauce, rich with mascarpone and Parmesan. Anise-scented tarragon imbues the sauce with its herbaceous flavor while lemon zest brightens it. With a peppery arugula salad in a tomato vinaigrette alongside, this elegant meal is worth celebrating!

What we send

- 1 shallot
- garlic
- ¾ oz Parmesan ¹
- 1 lemon
- ¼ oz fresh tarragon
- 10 oz pkg shrimp ²
- 3 oz mascarpone ¹
- 9 oz lobster ravioli ^{3,1,2,4}
- 1 bag arugula
- 2 oz sun-dried tomatoes

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or apple cider vinegar)
- butter ¹

Tools

- medium pot
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 980kcal, Fat 65g, Carbs 62g, Protein 50g



1. Prep ingredients

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

Halve **shallot** and finely chop one half (save rest for own use). Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Zest **half of the lemon** and cut lemon into wedges. Pick **tarragon leaves** from stems; finely chop 1 teaspoon and discard stems.



4. Make sauce

Reduce heat to medium. Add **shallots, lemon zest, chopped tarragon, garlic, and 1 tablespoon butter** to skillet with **shrimp**. Cook, stirring, until fragrant. Add **¼ cup water** and bring to a simmer. Add **mascarpone** and **half of the Parmesan**; cook until melted. Reduce heat to low. Season to taste with **salt and pepper**.



2. Make salad dressing

Finely chop **sun-dried tomatoes**; add to a large bowl and whisk in **1 tablespoon chopped shallot, 3 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**.



5. Cook ravioli

Add **ravioli to boiling water** and cook until ravioli float to the top and are al dente, 2-4 minutes. Using a slotted spoon, transfer ravioli to skillet with **shrimp**. Cook, swirling skillet until **sauce** is thickened and coats the ravioli, about 1 minute (thin out sauce with **water**, 1 tablespoon at a time, if necessary).



3. Cook shrimp

Rinse **shrimp**, then pat very dry; season all over with **salt and pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add shrimp and cook until opaque, 3-5 minutes.



6. Finish & serve

Add **arugula** to bowl with **dressing** and toss to evenly coat. Transfer **ravioli and shrimp** to plates and garnish with **remaining Parmesan, a squeeze of lemon juice, and whole tarragon leaves**, if desired. Serve alongside **salad** with **lemon wedges**. Enjoy!