DINNERLY

Fast! Creamy Lobster Ravioli

with Balsamic Arugula Salad

ca. 20min 2 Servings

Level up your dinner menu with this PremiYUM recipe! Lobster and Dinnerly is the ultimate collab we've all been waiting for. Perfectly pillowy lobster ravioli rests in a creamy sauce flavored by garlic, lemon, and the powerhouse herb of French cooking: tarragon. In between bites of pasta, refresh with a balsamic salad loaded with marinated tomatoes and shaved Parmesan. We've got you covered!

WHAT WE SEND

- ¼ oz fresh tarragon
- 1 lemon
- ¾ oz Parmesan [2]
- 4 oz grape tomatoes
- 1 pkt balsamic vinaigrette
- 3 oz mascarpone [2]
- 9 oz lobster ravioli [1,2,3,4]
- 1 bag arugula

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- butter [2]

TOOLS

- large saucepan
- microplane or grater
- vegetable peeler
- medium skillet

COOKING TIP

Wrap any remaining herbs in a slightly damp paper towel and store in a plastic bag until ready to use.

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 40g, Carbs 55g, Protein 23g

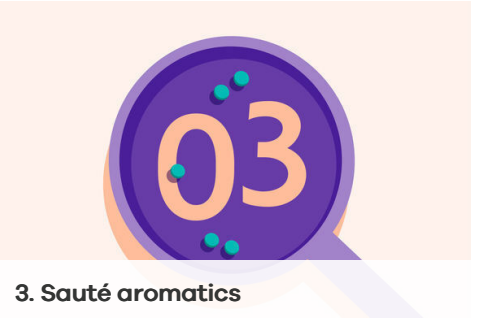
1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Pick **tarragon leaves** from stems; finely chop 1 teaspoon. Finely chop **1 teaspoon garlic**. **Zest half of the lemon** and cut into wedges. Shave **Parmesan** using a vegetable peeler. Halve **tomatoes**.

2. Marinate tomatoes

In a medium bowl, add **tomatoes** and **balsamic vinaigrette**, tossing to coat. Set aside to marinate.



3. Sauté aromatics

In a medium skillet, melt **1 tablespoon butter** over medium heat. Add **lemon zest, chopped tarragon, and chopped garlic**; cook, stirring, until fragrant, 1–3 minutes. Add **¼ cup water** and bring to a simmer. Add **mascarpone** and cook until melted. Season to taste with **salt** and **pepper**.

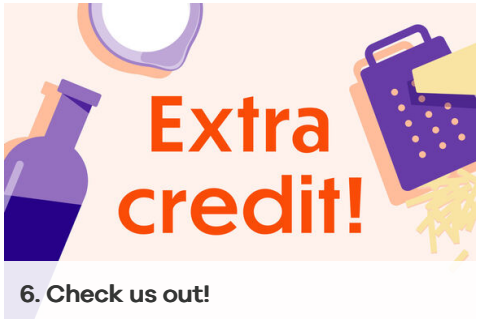
4. Cook ravioli

Meanwhile, add **ravioli** to saucepan with boiling **salted water** and cook until pasta floats to the top and is al dente, 2–4 minutes. Using a slotted spoon, transfer ravioli to skillet with **cream sauce**. Cook, swirling skillet, until sauce is reduced and ravioli are coated, 1–3 minutes more.

5. Finish salad & serve

Add **arugula** and **Parmesan** to bowl with **tomatoes**. Toss to coat.

Serve **lobster ravioli** and with **whole tarragon leaves**, if desired, and **lemon wedges**. Enjoy!



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