



In your box

- 9 oz. Par-Cooked Shrimp & Lobster Ravioli
- 8 oz. Broccoli Florets
- 2 Garlic Cloves
- 1 oz. Shredded Cheddar-Jack Cheese
- 🔪 ¼ tsp. Red Pepper Flakes
- 1 French Roll
- 6 Chive Sprigs
- ½ tsp. Tomato Seasoning
- 8 oz. Crushed Tomatoes
- 1 oz. Shaved Parmesan

Customize It Options

- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Salmon Fillets
- 16 oz. Double Portion-Shrimp
- 8 oz. Shrimp

*Contains: milk, eggs, wheat, soy, shellfish (lobster, shrimp)

You will need

- Olive Oil, Pepper, Cooking Spray
- Large Non-Stick Pan, Colander, Baking Sheet, Medium Pot

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Culinary Collection



Shrimp and Lobster Diavolo Ravioli

with broccoli and cheddar-chive bread

NUTRITION per serving—Calories: 720, Carbohydrates: 84g, Sugar: 14g, Fiber: 13g, Protein: 31g, Sodium: 1640mg, Fat: 30g, Saturated Fat: 12g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 8 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **8 oz. shrimp** or **16 oz. shrimp**, pat dry. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Working in batches if necessary, cook until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **salmon** pat dry and season flesh side with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add salmon, skin side up, to hot pan and sear until golden brown and salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **ribeye**, pat dry and season both sides with a pinch of **salt** and **pepper**. Heat 2 tsp. olive oil in a medium non-stick pan over medium-high heat. Add steaks to hot pan and cook undisturbed until browned and steaks reach minimum internal temperature, 4-6 minutes per side. Halve to serve.



1. Roast the Broccoli

- Cut **broccoli** into bite-sized pieces.
- Place broccoli on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **pepper**.
- Spread into a single layer. Roast in hot oven until browned and fork-tender, 14-16 minutes.
- While broccoli roasts, cook ravioli.



2. Cook the Ravioli

- Once **water** is boiling, add **ravioli** and cook until al dente, 4-5 minutes.
- Gently drain ravioli in a colander and set aside.
- While ravioli cooks, prepare ingredients.



3. Prepare the Ingredients

- Mince **chives**.
- Mince **garlic**.
- Halve **French roll**. Top cut sides evenly with **cheddar-jack cheese** and chives.



4. Make the Sauce

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **garlic** to hot pan and stir often until fragrant, 2-3 minutes.
- Add **tomatoes**, **seasoning blend**, and $\frac{1}{2}$ cup **water**. Bring to a simmer.
- Once simmering, stir occasionally until sauce thickens, 2-3 minutes.
- Remove from burner and gently stir in **broccoli** and **ravioli**.
- While sauce cooks, bake bread.



5. Bake Bread and Finish Dish

- Place **roll halves**, cut side up, directly on oven rack in hot oven and bake until cheese is melted, 5-7 minutes.
- Plate dish as pictured on front of card, topping **ravioli** with **Parmesan** and **red pepper flakes** (to taste). Bon appétit!