



Creamy Bacon & Pumpkin Ravioli with Cherry Tomatoes

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3653kJ (873Cal) | Protein 37.6g | Fat, total 49.5g - saturated 28.6g | Carbohydrate 61.8g - sugars 13.5g | Sodium 1518mg
The quantities provided above are averages only.

Contact us | hellofresh.co.nz/contact
2021 | WK31 | X

Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



From the pantry



From the cool pouch

	2P	4P
Diced Bacon	1 pkt	1 pkt
Pumpkin & Roasted Onion Raviolini	1 pkt	1 pkt
Grated Parmesan Cheese	1 pkt (30g)	1 pkt (60g)

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Tinned Cherry Tomatoes



Diced Bacon



Garlic Paste



Baby Spinach Leaves



Parsley

2. Boil



Pumpkin & Roasted Onion Raviolini

3. Toss



Longlife Cream



Grated Parmesan Cheese

- Boil the kettle
- Drain and halve **tomatoes**
- Heat frying pan over high heat with **olive oil**. Cook **diced bacon**, breaking with a spoon, until browned, **3 mins**
- Add **tomatoes** and **garlic paste** and cook until softened, **5 mins**
- Add **baby spinach** and tear in **parsley** leaves. Stir until just wilted

- Pour **boiling water** into a saucepan over medium-low heat
- Simmer **ravioli** until 'al dente', **3 mins**
- Using a slotted spoon, transfer **ravioli** to frying pan and toss to combine

- Add **cream** (1/2 bottle for 2P/ 1 bottle for 4P) and 1/2 the **Parmesan** to sauce and stir to combine. Remove from heat. Season to taste
- Plate up **ravioli**
- Serve topped with remaining **Parmesan**

