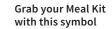


# Pulled Chicken & Bacon Raviolini

with Basil Pesto & Leek

FAST & FANCY









Pulled Chicken

Diced Bacon

Cream



Pumpkin, Sundried Tomato & Feta Raviolini





**Basil Pesto** 

**Baby Spinach** Leaves



Prep in: 10-20 mins Ready in: 15-25 mins

This raviolini is a firework of flavour! A creamy chicken, bacon and leek sauce wraps around raviolini filled with pumpkin, sundried tomato and feta. Basil pesto and lemon zest stirred through at the end add the perfect punch.

**Pantry items** Olive Oil

# Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

### You will need

Large frying pan · Medium saucepan

# Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
leek	1	2
lemon	1/2	1
pulled chicken	1 packet	1 packet
diced bacon	1 packet	1 packet
pumpkin, sundried tomato & feta ravioloni	1 packet	2 packets
cream	½ packet (125ml)	1 packet (250ml)
basil pesto	1 packet (50g)	1 packet (100g)
baby spinach	1 small bag	1 medium bag

#### \*Pantry Items

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4413kJ (1055Cal)	884kJ (211Cal)
Protein (g)	55.2g	11.1g
Fat, total (g)	64.7g	13g
- saturated (g)	30.7g	6.2g
Carbohydrate (g)	60.6g	12.1g
- sugars (g)	9g	1.8g
Sodium (mg)	1206mg	242mg

The quantities provided above are averages only.

# **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.



# Get prepped

- · Boil the kettle.
- Thinly slice leek. Zest lemon (see ingredients) and slice into wedges.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook pulled chicken, diced bacon and leek, breaking up with a spoon, until browned and just tender, 4-5 minutes.



## Cook the raviolini

- Meanwhile, half-fill a medium saucepan with boiling water.
- Cook raviolini, over high heat, until 'al dente', 3 minutes. Reserve some pasta water (½ cup for 2 people / 1 cup for 4 people).



# Cook the sauce

- To the frying pan, add cream (see ingredients), basil pesto, lemon zest, a squeeze of **lemon juice**, **baby spinach leaves** and reserved **pasta water**. Stir until spinach is wilted. Season with salt and pepper.
- Using a slotted spoon, transfer **raviolini** to the frying pan and toss to combine in the sauce.



# Serve up

- Divide pulled chicken and creamy pesto raviolini between plates.
- Serve with any remaining lemon wedges. Enjoy!