



Pulled Chicken & Bacon Raviolini

with Basil Pesto & Leek

FAST & FANCY



Grab your Meal Kit with this symbol



Leek



Lemon



Pulled Chicken



Diced Bacon



Pumpkin, Sundried Tomato & Feta Raviolini



Cream



Basil Pesto



Baby Spinach Leaves

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

Eat Me Early

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

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

1



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**.

3



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.

2



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).

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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